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Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry Inspection, 1984

Report of the Secretary
of Agriculture to the
U. S. Congress



Preface

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) is responsible for administering a comprehensive system of inspection laws. In carrying out its mission, FSIS strives to maintain a safe, wholesome, and properly labeled food supply at the least possible cost. The Agency's actions and accomplishments during 1984 reflect its commitment to that goal.

This report summarizes domestic meat and poultry inspection, foreign inspection program review, and related FSIS activities during the past year. Information about domestic inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems is presented on a calendar year basis, as required by law.

The first section of this report describes FSIS and its responsibilities. It also describes the organizational units involved in meat and poultry inspection and related functions, and it shows the interdependence of these units.

The second section of this report statistically summarizes domestic inspection and related activities for fiscal year 1984 (October 1, 1983, through September 30, 1984).

The third section statistically summarizes FSIS review of foreign inspection systems and related activities for calendar year 1984. The list of plants certified to export to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

The last section of the report describes Agency actions to improve the efficiency and cost-effectiveness of inspection and related functions, and actions on issues of public concern.

Readers may also wish to examine the Food Safety and Inspection Service Program Plan for Fiscal Year 1985, which describes the functions and planned activities for fiscal year 1985. The plan may be requested from the Policy and Program Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 108, Cotton Annex, Washington, DC 20250.

Questions about this report or about FSIS may be directed to Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections 301(c)(4) and 20(e) of the Federal Meat Inspection Act, as amended (21 U.S.C. 661 and 21 U.S.C. 620); and sections 27 and 5(c)(4) of the Poultry Products Inspection Act, as amended (21 U.S.C. 470 and 21 U.S.C. 454).

Contents

Preface	i
FSIS Organizational Structure (chart).	iv

Organization and Responsibilities

Food Safety and Inspection Service	1
Meat and Poultry Inspection Operations	1
Meat and Poultry Inspection Regions and Area Offices (Figure 1).	2
Meat and Poultry Inspection Technical Services	3
International Programs	4
Science.	5
Units in the Office of the Administrator	6

Domestic and Export Inspection

Federally Inspected Plants (Table 1)	7
Federally Inspected Plants by State or Territory (Table 2)	7
Federally Inspected Plants and Inspectors by Location (Figure 2)	9
Livestock Federally Inspected (Figure 3, Table 3).	10
Poultry Federally Inspected (Figure 4, Table 4)	11
Animal Carcasses Condemned (Table 5)	12
Processed Meat and Poultry Products Federally Inspected (Figure 5 and Table 6)	12
Federal Inspection Activities and Federal Employment of Inspection Personnel (Figure 6)	13
Compliance Activities (Table 7)	14
Inspection Training (Table 8)	14
Prior Label Approval (Table 9)	15
Samples Analyzed by FSIS Laboratories (Table 10)	15
Facilities and Equipment Review (Table 11)	15
Freedom of Information Act Requests (Table 12)	16
U.S. Meat and Poultry Exports (Table 13, Figures 7,8)	16
State Program Data (Table 14)	17
Dates USDA Assumed Intrastate Inspection (Table 15)	19
Talmadge-Aiken Plants (Table 16)	20

Foreign Program Review and Import Inspection

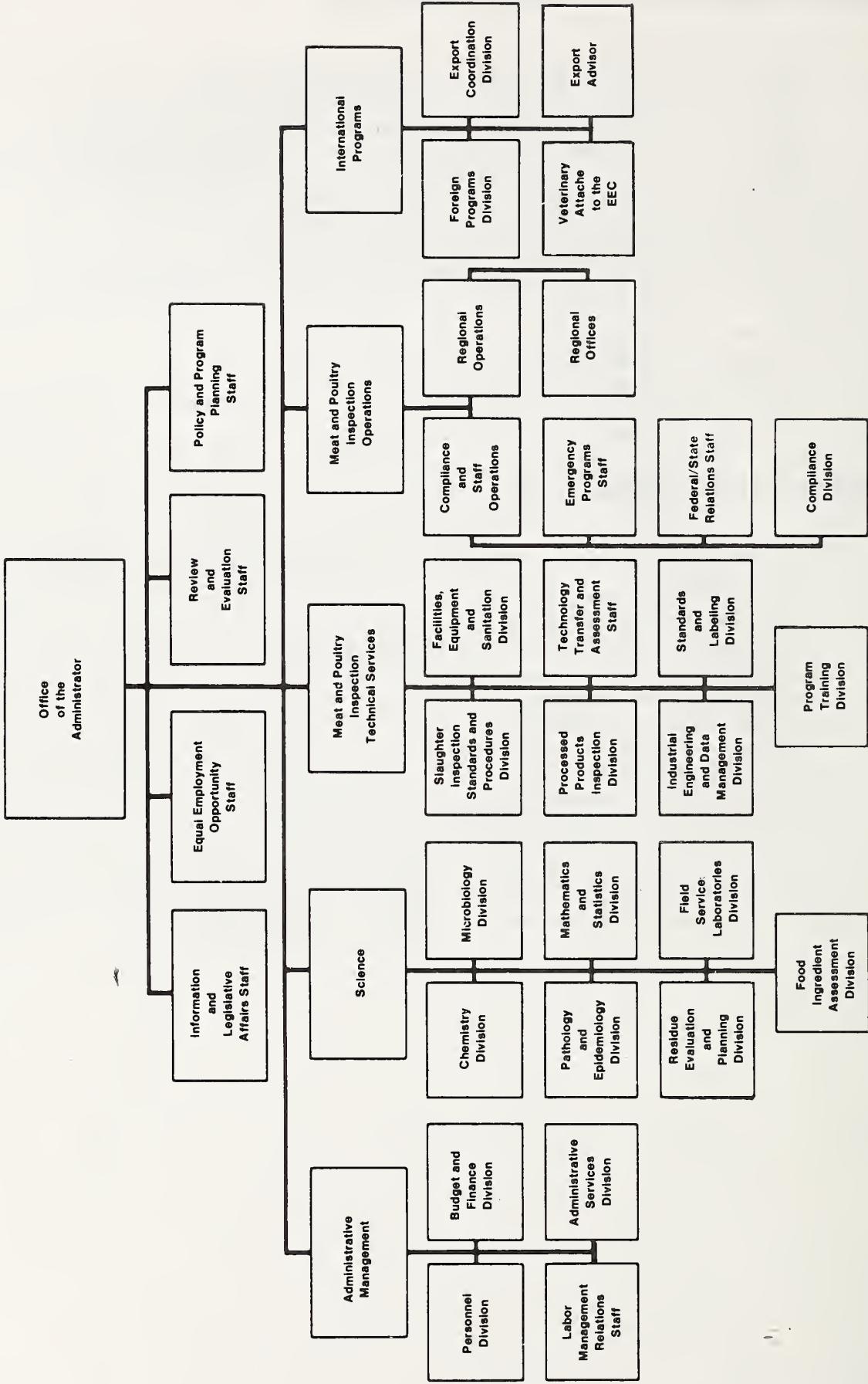
Foreign Program Review	21
Countries Eligible to Export to the United States.	21
Volume of Products Exported by Leading Countries (Figure 9).	22
Types of Products Imported into the United States (Figure 10).	22
Number of Inspectors in Foreign Plants	22
Number of Plants in Leading Export Countries (Figure 11)	23
Foreign Plants Authorized to Export to the United States, Summarized by Country (Table 17)	24
Plants Removed from Authorized List, by Country (Table 18)	25
Plants Visited by FSIS Reviewers and Removed for Failure to Meet USDA Standards (Table 19)	26
Import Inspection.	26
Residues in Imported Products.	27
Products Passed for U.S. Entry (Table 20)	28
Reasons for Product Rejection.	33
Products Refused U.S. Entry (Table 21)	34

Initiatives and Accomplishments

Strengthening Consumer Confidence in Meat and Poultry: Update	39
Cattle King.	40
Enforcing Compliance	40
Compliance-Based Inspection Legislation.	42
Strengthened Controls in Import Inspection	42
Enhancing Export Opportunities	44
Improvements in Slaughter Inspection	44
Quality Control Inspection	45
Processing Inspection and Packaging.	46
Residue Prevention	48
Laboratory Improvements.	50
Minimizing Label Review Burdens.	50
Salmonella	51
Food Safety Information and Education.	52
Continuing Education	53
Advisory Committee on Meat and Poultry Inspection.	53

Food Safety and Inspection Service

Organizational Structure



Organization and Responsibilities

Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) assures that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled. Of the Agency's five major units, four are directly involved in inspection and supportive activities: Meat and Poultry Inspection Operations, Meat and Poultry Inspection Technical Services, Science, and International Programs. Each program is headed by a deputy administrator who reports to the Administrator of FSIS.

FSIS carries out USDA's responsibilities under the authority of the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by assuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect producers by ensuring that no one gains an unfair economic advantage by putting unwholesome or misbranded products on the market.

FSIS interacts with other agencies within USDA, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Economic Research Service, and the Statistical Reporting Service. FSIS also maintains relationships with other Federal agencies having roles in food safety assurance, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

Meat and Poultry Inspection Operations

Meat and Poultry Inspection Operations (MPIO) encompasses the FSIS divisions that provide inspection in domestic meat and poultry plants, direct the Agency's compliance activities, and oversee the Federal-State cooperative inspection program. Only federally inspected meat and poultry plants may sell their products in interstate and foreign commerce. The Deputy Administrator for MPIO directs the activities of Regional Operations, Compliance and Staff Operations, and the Resource Management and Analysis Staff.

REGIONAL OPERATIONS oversees the more than 8,000 Federal inspectors and veterinarians in plants that sell meat and poultry in interstate and foreign commerce. In addition, Regional Operations monitors product labels for accuracy, facilities and individuals for compliance with the inspection laws and regulations, and State programs for standards at least equal to those of the Federal inspection laws. These activities are carried out by a network of five regional offices, area offices, and inspection circuits.

Each region, as shown in figure 1, includes five or six subordinate area offices, each managed by an area supervisor. Each area includes several inspection circuits; each circuit supervisor supervises inspectors-in-charge of the plants within a circuit. The majority of the inspection workload is borne by field employees--the workforce of food inspectors and veterinarians who actually perform inspection in meat and poultry slaughtering and processing plants.

Figure 1
Meat and Poultry Inspection Regions and Area Offices



◎Regional Headquarters

Note: Area Office in Tallahassee, Florida services Puerto Rico and the U.S. Virgin Islands. Area Office in Salem, Oregon services Alaska. Area Office in Long Beach, California services Hawaii, Guam, and American Samoa.

● Area Office

COMPLIANCE AND STAFF OPERATIONS directs the activities of the Emergency Programs Staff, the Federal-State Relations Staff, and the Compliance Division.

The **Emergency Programs Staff** assesses the significance of food contamination incidents and coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, this staff initiates recall actions to recover products suspected of adulteration or misbranding. In addition, this staff initiates the Contamination Response System, an interagency control system for responding

quickly and efficiently to problems involving drug and chemical residues in the food supply.

The **Federal-State Relations Staff** provides technical support and direction to State governments to assure that State inspection programs enforce requirements at least equal to those of the Federal inspection laws. State-inspected plants may sell their products only within the State. This staff also gives technical assistance to plants operating under the Talmadge-Aiken Act and coordinates the interpretation of policies for reviewing certain operations that are exempt from routine inspection.

The Compliance Division provides primary regulatory control over businesses engaged in the transportation, storage, and distribution of meat and poultry products after they leave federally inspected establishments.

This division investigates violations of the inspection laws; controls violative products through detentions, civil seizures, and voluntary recalls; and assures that appropriate criminal, administrative, and civil sanctions are carried out.

Meat and Poultry Inspection Technical Services

Meat and Poultry Inspection Technical Services performs much of the developmental and experimental work that serves as the basis for refining and modernizing inspection standards and procedures. Technical Services also assesses the food safety and public health implications of emerging agricultural practices and technology, provides training for inspection personnel, develops meat and poultry product standards, and approves product labels. The Deputy Administrator for Meat and Poultry Inspection Technical Services directs seven units: Facilities, Equipment, and Sanitation; Industrial Engineering and Data Management; Processed Products Inspection; Program Training; Slaughter Inspection Standards and Procedures; Technology Transfer and Assessment; and Standards and Labeling.

The Facilities, Equipment and Sanitation Division develops standards for plant facilities, equipment, and sanitation programs that help assure sanitary and wholesome products. This division is responsible for approving drawings and specifications of meat and poultry facilities and equipment before they are used in federally inspected plants.

The Industrial Engineering and Data Management Division conducts work measurement studies used in the devel-

opment of more efficient inspection methods and workplace design, and in determining staffing needs. This division also develops and manages Agency automated information systems and operates the FSIS computer facilities.

The Processed Products Inspection Division establishes industry operating requirements and inspection procedures for ensuring that processed meat and poultry products are safe, wholesome, unadulterated, and correctly labeled. This division also develops guidelines for the Total Quality Control (TQC) inspection program and evaluates plant quality control systems for participation in the TQC program.

The Slaughter Inspection Standards and Procedures Division develops regulations and standards for use in plants slaughtering meat animals and poultry. This division designs, tests, and helps implement efficient, cost-effective procedures for the ante-mortem and post-mortem inspection of animals.

The Program Training Division plans, develops, and administers all inspection training policies and programs. Training is conducted on the job and at the Fort Worth, TX, Training Center. Educational materials are also available for loan.

The Standards and Labeling Division reviews and approves labels for federally inspected domestic and imported meat and poultry products. Label reviewers ensure the product labeling is informative, truthful, and not misleading. This division develops formal product standards of identity and composition and determines that ingredients are safe and appropriate for the products in which they are used.

The Technology Transfer and Assessment Staff gathers and evaluates information on emerging scientific, technological, and industrial research from a network of U.S. and

international sources. This staff assesses research findings and transfers selected materials to the appropriate FSIS programs. This unit identifies broad emerging technological issues with the potential for significant impact on FSIS, the regulated industry, and consumers; and it brings these to the attention of the Agency's Technology Assessment Steering Committee for consideration and action.

International Programs

International Programs (IP) carries out the requirements of the Federal Meat Inspection Act and the Poultry Products Inspection Act to assure the wholesomeness of imported meat and poultry products. This unit also coordinates activities to reduce regulatory barriers to the export of U.S. meat and poultry products and to maintain a favorable trade picture for these products in foreign markets. IP handles liaison activities with other Federal agencies involved in international policy development, and with industry representatives involved in international trade of meat and poultry products. The Deputy Administrator for IP manages program activities carried out by the Foreign Programs Division; the Export Coordination Division; the Veterinary Attaché to the European Economic Community; and the Export Advisor for the Middle East, the Far East, and Southeast Asia.

The Foreign Programs Division carries out USDA's responsibility to assure that meat and poultry imports are produced under inspection systems that are at least equal to that of the United States, and that the products meet U.S. requirements. This is accomplished by evaluating the operations of the foreign inspection systems, conducting periodic reviews of plants certified to export to the United States, and reviewing the laws and regulations of foreign countries for equivalency.

inspecting imported products and for evaluating foreign inspection systems.

To assure that the same standards of inspection are upheld in foreign and federally inspected U.S. plants, 20 veterinary medical officers with considerable experience in domestic inspection carry out periodic onsite reviews of foreign plants. Nine of these officers are stationed in countries that are major exporters to the United States (2 in Australia and 1 each in Canada, Costa Rica, Denmark, the Netherlands, New Zealand, Uruguay, and the Federal Republic of Germany). The other reviewers are stationed in Washington, DC, and travel when necessary. Officers of the Foreign Programs Division made 2,118 reviews of certified plants in 1984. The data from each review are reported in the list of certified plants printed as an addendum to this report.

The Foreign Programs Division is also responsible for operating the FSIS Automated Import Information System (AIIS), which maintains an updated compliance history of products from each foreign establishment. The AIIS provides additional assurance that imported products are being inspected in accordance with current procedures applied to domestic products.

The Export Coordination Division (ECD) facilitates the export of U.S. meat and poultry products. This division maintains liaison with over 70 foreign inspection programs. ECD officials meet with foreign government officials in this country and abroad concerning requirements that differ from those of the United States. Requirements for exporting meat and poultry to foreign markets are outlined and periodically updated in the Meat and Poultry Inspection Manual and in Meat and Poultry Inspection bulletins.

The Export Coordination Division interprets foreign export requirements for FSIS inspection personnel, individual establishments, and industry organizations. ECD assists the U.S. meat and poultry industry in meeting

This division develops standards for

the requirements for exporting to foreign markets by helping to resolve potential differences in the interpretation of export requirements.

This division coordinates and evaluates the export certification program through periodic reviews of field export procedures. A data base on meat and poultry exports is maintained to help ECD set priorities and to satisfy the information needs of the Agency. The Export Coordination Division is also responsible for planning, scheduling, and coordinating reviews of U.S. plants by foreign officials.

The Veterinary Attaché is responsible for the onsite presentation of the U.S. perspective and position on matters of mutual concern to FSIS and those of the EEC and its member States. In addition, the Veterinary Attaché provides broad veterinary expertise for the U.S. diplomatic mission to the EEC, thus establishing a sound technical foundation for the consideration and resolution of issues of interest.

The FSIS Export Advisor for the Middle East, Far East, and Southeast Asia carries out activities to reduce regulatory impediments to the export of U.S. meat and poultry products and to improve prospects for trade in these products in foreign markets. The export advisor assists the Deputy Administrator for International Programs in the formulation of policy toward the major developing overseas markets for U.S. meat and poultry products. The advisor also maintains liaison with U.S. industry and acts as a troubleshooter on problems hindering the development of U.S. meat and poultry exports.

Science

The Science Program furnishes analytical support and scientific guidance to the meat and poultry inspection program. Science support services are designed to assure that meat and poultry products are safe from disease, from microorganisms that cause food poisoning, and from harmful chemicals and toxins. In

addition, laboratory analysis enables FSIS to detect insanitary preparation and economic adulteration (the substitution of cheaper or less desirable ingredients for those required).

Science cooperates with other Federal agencies (notably FDA, EPA, and the Centers for Disease Control) and with State and local health authorities in carrying out its responsibilities. It develops and maintains close ties with national and international scientific communities in order to keep abreast of scientific and technological advances and to open new avenues for the exchange of scientific information.

The Deputy Administrator for Science directs the activities of seven divisions: Pathology and Epidemiology, Chemistry, Microbiology, Residue Evaluation and Planning, Field Service Laboratories, Food Ingredient Assessment, and Mathematics and Statistics.

The **Pathology and Epidemiology Division** develops the pathology, epidemiology, and serology programs that support meat and poultry inspection. This division provides laboratory and investigative services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents found in meat and poultry products. This division operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards.

The **Chemistry Division** develops and improves practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products. This division performs highly complex chemical analyses, coordinates an accredited laboratory program, and conducts onsite technical reviews of chemistry field service laboratories to assure the quality and integrity of analytical results. In addition, the Chemistry Division participates with FDA in evaluating New Animal Drug Applications.

The Microbiology Division provides analytical support to the FSIS meat and poultry inspection program and advises other Federal, State, and local agencies. This division develops economical and efficient analytical screening methods for use in laboratories, in plants, and on the farm. The Microbiology Division also plans and maintains a microbiological monitoring and surveillance program, and carries out special investigations on the safety and quality of products and processes.

The Residue Evaluation and Planning Division develops and coordinates the FSIS role in controlling unsafe drug and chemical residues that may occur in meat and poultry. This division develops residue monitoring and surveillance programs for both the domestic and import inspection programs. It also has primary responsibility for the Residue Avoidance Program, a cooperative educational effort involving producer organizations and the Extension Service.

The Field Service Laboratories Division is a network of laboratories strategically located to provide analytical support to FSIS activities. The laboratories are located in Athens, GA; St. Louis, MO; and San Francisco, CA. FSIS augments the analytical capacity of these laboratories by contracting with State and private laboratories.

The Food Ingredient Assessment Division provides evaluative support, planning, and guidance in the scientific areas of nutrition and product safety. This division evaluates the chemical safety and suitability of ingredients and food additives used in meat and poultry products. It also evaluates the safety of packaging materials and chemical compounds.

The Mathematics and Statistics Division provides mathematical and statistical support for the inspection program. This division summarizes and assists in the interpretation of data developed

within the Agency, advising other staffs on the validity and application of statistical conclusions.

Units in the Office of the Administrator

The Policy and Program Planning Staff facilitates the development and documentation of Agency policy and planning. This staff conducts studies for the Agency and for individual program offices; provides a variety of services to offices developing regulations; conducts regulation reviews; performs an Agency secretariat function, including the provision of Freedom of Information and central word processing services; provides staff support for the Agency's planning process; and coordinates FSIS emergency preparedness functions.

The Review and Evaluation Staff monitors the effectiveness of FSIS inspection programs and carries out special studies and evaluations to improve program effectiveness. This staff also coordinates FSIS participation in efforts to reduce fraud, waste, and mismanagement; and in audit activities of the U.S. General Accounting Office and USDA's Office of the Inspector General.

Domestic and Export Inspection

Federally Inspected Plants. Table 1 presents the number of meat and poultry slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1984.

Only federally inspected plants may sell their products in interstate or foreign commerce. Talmadge-Aiken plants are federally inspected, but staffed by State employees.

Table 1

Type of plant	Meat plants	Poultry plants	Meat/poultry plants	Total
Slaughtering	312	184	4	500
Processing	2,455	263	2,392	5,110
Slaughtering and processing	1,033	138	339	1,510
Subtotal	3,800	585	2,735	7,120
Talmadge-Aiken	245	12	48	305
Total	4,045	597	2,783	7,425

Federally Inspected Plants by State or Territory. Table 2 presents the number of federally inspected meat, poultry, and combination meat/poultry plants that

operated under Federal inspection in each State or U.S. territory as of September 30, 1984.

Table 2

State or territory	Meat plants	Poultry plants	Meat/poultry plants	Total
Alabama	19	24	18	61
American Samoa	1	--	--	1
Arizona	19	--	13	32
Arkansas	65	36	54	155
California	367	58	352	777
Colorado	89	6	55	150
Connecticut	69	6	46	121
Delaware	5	5	2	12
District of Columbia	11	4	6	21
Florida	48	7	36	91

(continued)

Table 2 (Continued)

State or territory	Meat plants	Poultry plants	Meat/poultry plants	Total
Georgia	32	44	33	109
Guam	1	--	3	4
Hawaii	1	--	1	2
Idaho	38	--	37	75
Illinois	188	14	113	315
Indiana	50	15	27	92
Iowa	61	8	34	103
Kansas	38	1	27	66
Kentucky	113	6	63	182
Louisiana	24	5	15	44
Maine	14	1	20	35
Mariana Islands	1	--	3	4
Maryland	29	13	16	58
Massachusetts	101	18	73	192
Michigan	273	5	96	374
Minnesota	63	21	112	196
Mississippi	5	17	10	32
Missouri	171	29	110	310
Montana	21	--	39	60
Nebraska	84	7	56	147
Nevada	6	3	16	25
New Hampshire	12	3	17	32
New Jersey	137	14	110	261
New Mexico	11	1	16	28
New York	365	35	276	676
North Carolina	34	22	24	80
North Dakota	24	--	14	38
Ohio	89	7	57	153
Oklahoma	24	3	20	47
Oregon	80	5	40	125
Pennsylvania	445	53	201	699
Puerto Rico	73	3	40	116
Rhode Island	31	6	18	55
South Carolina	22	10	15	47
South Dakota	14	3	6	23

(continued)

Table 2 (Continued)

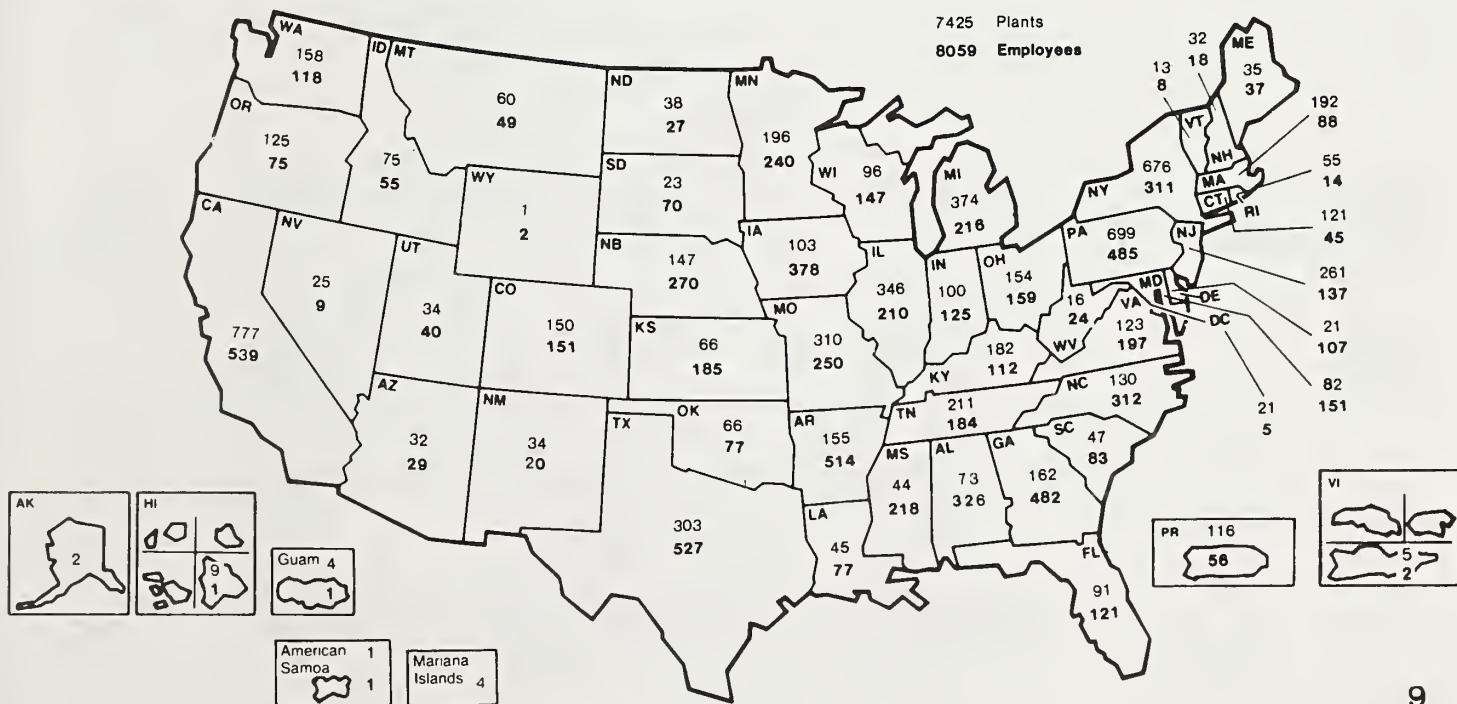
State or territory	Meat plants	Poultry plants	Meat/poultry plants	Total
Tennessee	114	14	83	211
Texas	133	13	138	284
Utah	12	4	18	34
Vermont	5	--	7	12
Virginia	29	15	31	75
Virgin Islands	2	--	3	5
Washington	81	10	67	158
West Virginia	8	2	6	16
Wisconsin	48	9	41	98
Wyoming	--	--	1	1
Subtotal	3,800	585	2,735	7,120
Talmadge-Aiken Plants	245	12	48	305
Total	4,045	597	2,783	7,425

Federally Inspected Plants and Inspectors by Location. Figure 2 shows federally inspected plants and full-time permanent field personnel by location. The plant figures include USDA-staffed plants and Talmadge-Aiken plants, which are

federally inspected but staffed by State employees. The field employee figures include all USDA field inspectors and field supervisory and support personnel.

Figure 2

Federally Inspected Plants and Inspectors by Location



Livestock Federally Inspected. Figure 3 and table 3 summarize the number of meat animals inspected at slaughter in federally inspected plants in fiscal

years 1982-1984. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Figure 3

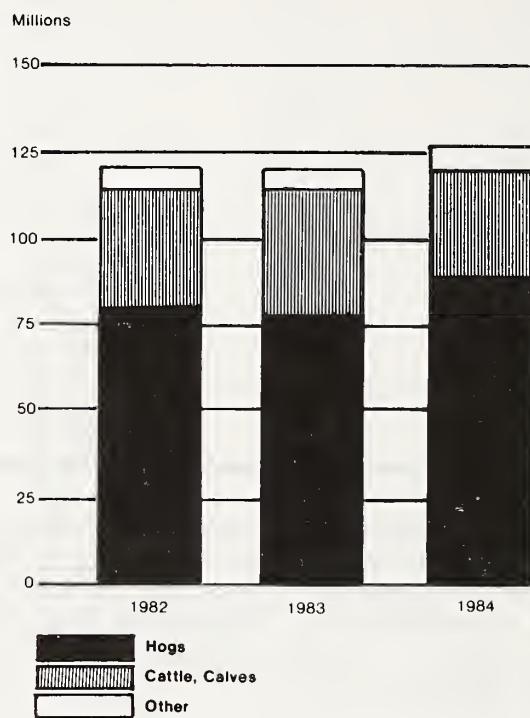


Table 3

Species (thousands)	1982	1983	1984
Cattle	33,261	33,528	35,265
Calves	2,647	2,719	3,017
Swine	80,594	78,993	82,699
Goats	79	82	107
Sheep & Lambs	5,972	6,226	6,434
Equines	192	139	131
Total	122,745	121,687	127,653

Poultry Federally Inspected. Figure 4 and table 4 summarize the number of poultry inspected at slaughter in federally inspected plants in fiscal years 1982-1984. The species listed are legally classified as poultry for food purposes by the Poultry Products

Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Figure 4

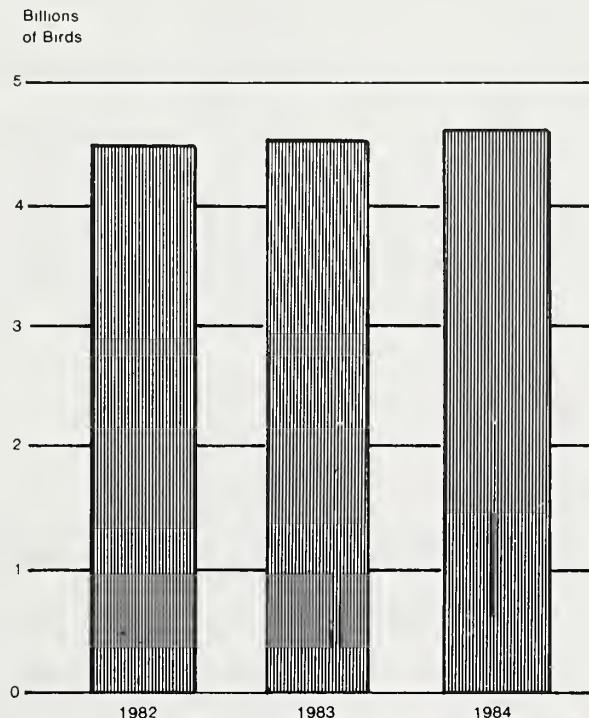


Table 4

Class (thousands)	1982	1983	1984
Young chickens	4,079,196	4,155,861	4,203,134
Mature chickens	196,111	190,417	173,120
Fryer-roaster turkeys	6,309	4,339	3,320
Young turkeys	153,602	160,024	158,256
Mature turkeys	1,245	1,265	1,096
Ducks	19,404	20,644	19,944
Other	984	1,119	1,301
Total	4,456,851	4,533,669	4,560,171

Animal Carcasses Condemned. Table 5 summarizes the number of animal and poultry carcasses condemned during fiscal year 1984.

Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Table 5

Species or class	Inspected carcasses	Condemned carcasses	Condemned as a percentage of those inspected
Cattle	35,265,444	139,470	0.40
Calves	3,016,934	41,301	1.37
Swine	82,698,923	202,902	0.25
Goats	107,299	1,128	1.05
Sheep	6,434,076	36,038	0.56
Equine	130,825	500	0.38
Total Meat	127,653,501	421,339	0.34
Young Chickens	4,203,134,000	33,593,755	0.80
Mature Chickens	173,120,000	6,234,686	3.60
Fryer-Roaster turkeys	3,320,000	35,315	1.06
Young Turkeys	158,256,000	1,581,189	1.00
Mature Turkeys	1,096,000	24,131	2.20
Ducks	19,944,000	283,231	1.42
Other	1,301,000	11,385	0.88
Total Poultry	4,560,171,000	41,763,692	0.91

Processed Meat and Poultry Products Federally Inspected. Figure 5 and table 6 summarize the Federal inspection of processed meat and poultry products during fiscal years 1982-1984. The weight figures

represent the total weight of finished products, including ingredients other than meat or poultry. The figures reflect some multiple counting of complex processed products, which may require inspection at several points during processing.

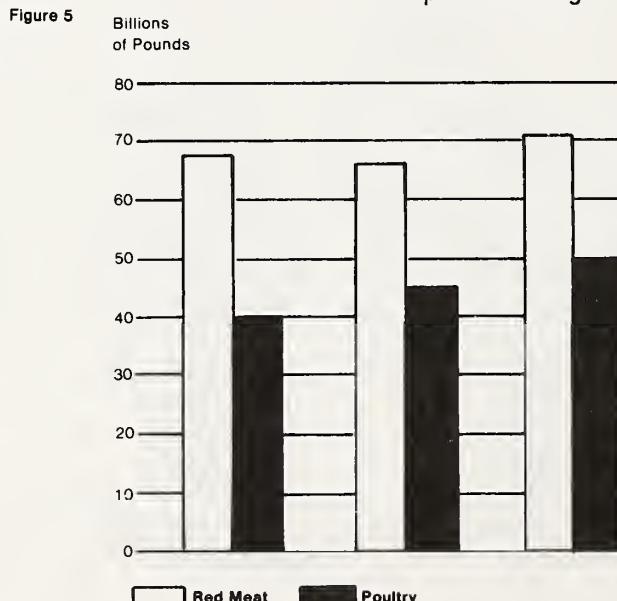


Table 6

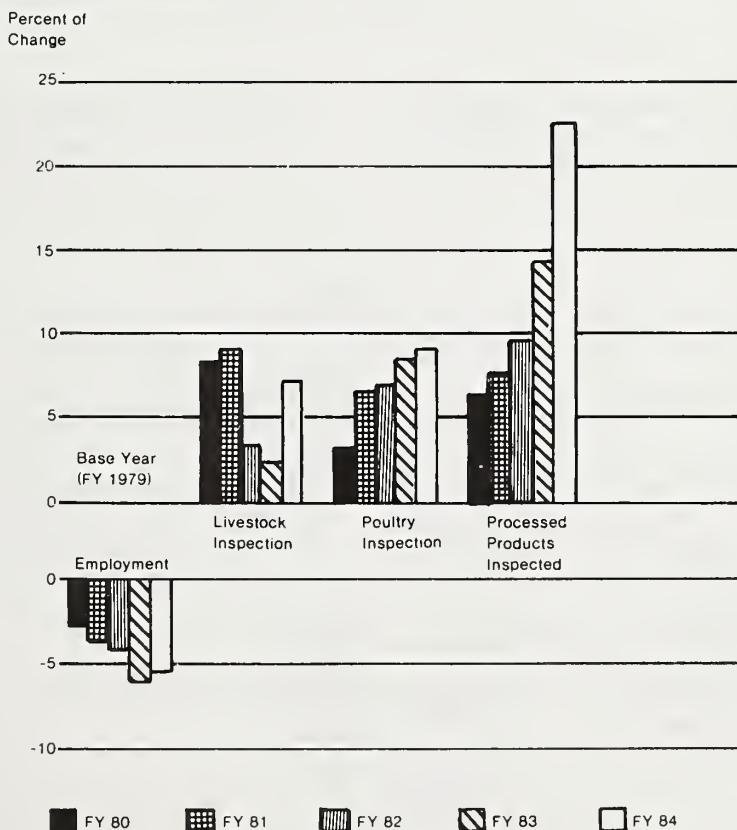
Product (billion pounds)	1982	1983	1984
Meat products	68.323	66.588	70.327
Poultry products	39.521	45.718	49.535
Total	107.844	112.306	119.862

Federal Inspection Activities and Federal Employment of Inspection Personnel. As figure 6 illustrates, the inspection workload has increased since 1979, but Federal employment of inspection personnel has actually

decreased during that period. FSIS has been able to achieve this reduction in employment by making program improvements, most notably by implementing a series of new post-mortem inspection procedures, and by introducing quality control concepts in inspection.

Figure 6

Changes in Federal Inspection and MPI Employment Level



Compliance Activities. Approximately 7,655 meat and poultry product handlers are periodically reviewed by Compliance officers. Adjustable risk categories determine the frequency of scheduled reviews;

some random reviews are also conducted. Total reviews for fiscal year 1984 numbered approximately 36,660. Table 7 summarizes related enforcement actions.

Table 7

Action	Number	Pounds
Detention of suspect products	850	5,924,408
Monitoring of product recalls	12	153,583
Court seizures initiated by Compliance	4	54,773
Evaluation Incident Reports filed (irregularities reported to inspection supervisors)	1,372	
Cases received by Compliance	568	
Cases referred to Inspector General	16	
Cases requiring consultation with General Counsel	36	
Letters of warning issued	777	
Convictions	21	
Administrative actions to withdraw inspection filed	6	

Inspection Training. Table 8 shows the number of persons trained by the Training Division of Technical Services during

fiscal years 1983 and 1984 and the types of training received.

Table 8

	1983	1984
Persons trained		
Federal employees	1,246	1,394
State employees	31	33
Others	58	53
Types of training (number of employees reached)		
Correspondence courses (total)	1,812	2,234
Basic educational skills	1,152	1,341
Technical subjects	660	893
Audiovisual programs	2,388	1,549

Prior Label Approval. Table 9 summarizes the number of meat and poultry product labels reviewed and either approved or not approved by the Standards and Labeling Division of

Technical Services (SLD) and Inspectors-in-Charge (IIC) during fiscal year 1984.

Table 9

Activity	Number
Labels approved by SLD	91,697
Labels approved by IIC's	21,739
Labels not approved	16,416
Total labels reviewed	129,852

Samples Analyzed by FSIS Laboratories. Table 10 summarizes the number of laboratory analyses of meat and poultry samples by the Science Program during fiscal year 1984.

Of the samples, approximately 113,100 were taken from processed products such as hams, sausages, cured meats, and similar items.

Table 10

Category of samples and analyses	Total
Food chemistry	96,718
Food microbiology and species	19,202
Chemical residues	37,027
Antibiotic residues	45,027*
Pathology (residue)	402
Pathology (nonresidue)	10,972
Serology	17,574
Food additives and nonfoods	13,996
Total	240,918

*Includes 6,972 STOP (Swab Test on Premises) and 23,745 CAST (Calf Antibiotic Sulfa Test) analyses.

Facilities and Equipment Review. Table 11 summarizes the number of facilities blueprints and equipment drawings reviewed

by the Facilities, Equipment and Sanitation Division of Technical Services during fiscal year 1984.

Table 11

Activity	Number
Blueprints of plants	3,035
Drawings of equipment	2,841

Freedom of Information Act Requests.
 Table 12 summarizes the number of requests for information received through the Freedom of Information Act

and the number of requests partially or completely denied during fiscal year 1984.

Table 12

Activity	Number
FOIA requests received	416
FOIA requests denied	55
Appeals received	4

U.S. Meat and Poultry Exports. Table 13
 and figures 7 and 8 show for fiscal year
 1984 the volume of U.S. meat and poultry

exports and the major countries receiving the products.

Table 13

	Meat million pounds	percentage of total U.S. meat exports	Poultry million pounds	percentage of total U.S. poultry exports
North America	295	23.3	77	14.1
Canada	127	10.0	68	12.6
Mexico	154	12.2	2	0.5
Other	14	1.1	7	1.0
South America and Caribbean	74	5.9	81	14.9
Bermuda	6	0.5	2	0.5
Dominican Republic	5	0.4	-	-
Venezuela	5	0.4	3	0.5
West Indies	44	3.5	69	12.7
Other	14	1.1	7	1.2
Europe	426	33.9	55	10.1
European Economic Community (EEC)	408	32.4	46	8.5
Other	18	1.5	9	1.6
Asia	391	31.0	282	51.9
Hong Kong	8	0.6	68	12.6
Japan	337	26.7	134	24.7
Saudi Arabia	10	0.8	9	1.6
Singapore	4	0.4	55	10.2
Other	32	2.5	16	2.8
Africa	56	4.4	21	4.0
Egypt	48	3.8	13	2.4
Other	8	0.6	8	1.6
Other	18	1.5	27	5.0
Total	1,260	100.0	543	100.0

Figure 7

Major Receivers of U.S. Red Meat Exports

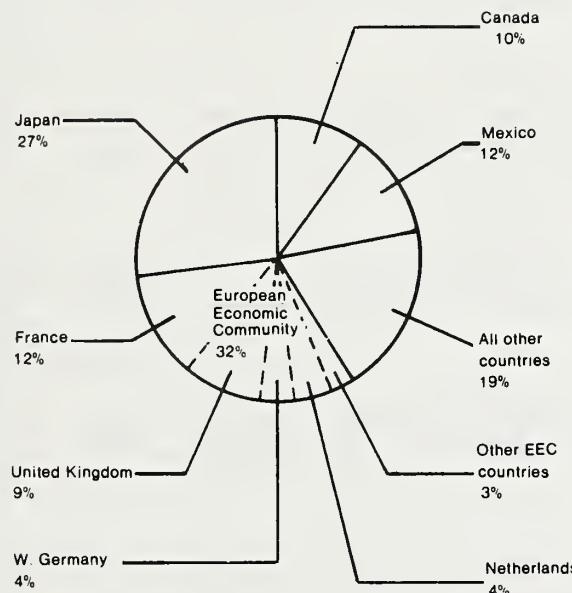
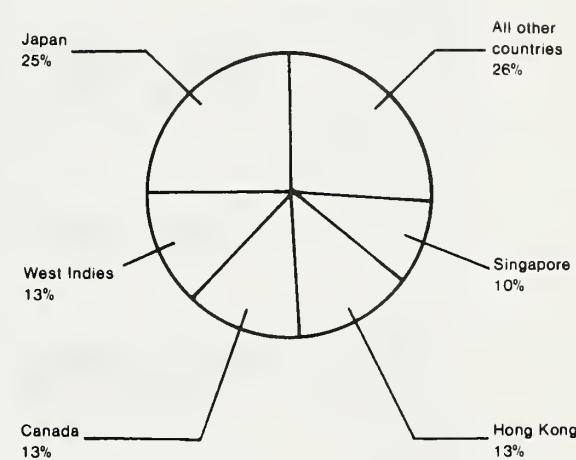


Figure 8

Major Receivers of U.S. Poultry Exports



State Program Data. Table 14 summarizes the number of States at the end of fiscal year 1984 with intrastate inspection programs for meat (27) and poultry (23); the number of State program employees as of September 30, 1984; and Federal funding assistance expended by States during fiscal year 1984. "M" after the name of the State indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs.

In order to continue operating intrastate inspection programs, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program. During 1984, 1,696 intrastate plants were reviewed by field supervisors in accordance with requirements of the Federal inspection laws.

Table 14

State	STATE INSPECTION PROGRAM										Employees (Staff-years)				Budget
	Official			Plants			Exempt				FY 1984				Federal Funding
	Meat	Poultry	Meat/Poultry	Meat	Poultry	Total	Full-time	Part-time	Total	Federal Funding	Assistance (* = Estimate)				
Alabama M&P	104	7	0	52	0	163	54	0.0	54.0	919,242*					
Alaska M&P	8	0	5	14	0	14	8	4.0	12.0	350,313*					
Arizona M&P	55	6	2	39	0	102	26	1.0	27.0	371,357					
Delaware M&P	8	0	0	3	0	11	12	3.0	15.0	209,434					
Florida M&P	272	9	0	65	0	346	139	0.0	139.0	1,692,459					
Georgia M 1/	154	0	0	51	---	205	124	2.5	126.5	1,886,734					
Hawaii M&P	58	4	0	1	0	63	50	2.0	52.0	757,493*					
Illinois M&P	453	54	0	33	13	553	175	3.5	178.5	2,636,447					
Indiana M&P	108	13	53	43	8	225	119	0.0	119.0	1,630,867					
Iowa M&P	197	8	0	183	17	405	47	0.0	47.0	762,346					
Kansas M&P	186	9	6	35	3	239	77	3.5	80.5	1,045,682					
Louisiana M&P	108	5	40	78	2	233	113	14.0	127.0	1,630,031*					
Maryland M&P	46	8	0	24	3	81	45	5.0	50.0	765,014					
Mississippi M&P	90	3	0	22	3	118	78	5.0	83.0	980,460*					
New Mexico M&P	42	1	0	33	0	76	14	0.3	14.3	264,307					
North Carolina M&P	215	15	0	93	0	323	149	28.0	177.0	2,017,315					
Ohio M&P	378	47	0	134	24	583	194	7.0	201.0	3,148,816*					
Oklahoma M&P	92	8	6	123	1	230	93	0.8	93.8	1,391,602					
South Carolina M&P	76	11	28	0	0	115	55	1.0	56.0	727,403					
South Dakota M 1/	50	0	0	90	---	140	31	0.0	31.0	287,460					
Texas M&P	498	0	0	157	1	656	260	0.0	260.0	3,870,596					
Utah M 1/	37	0	0	78	---	115	24	5.5	29.5	430,627*					
Vermont M&P	22	0	0	26	0	48	14	1.0	15.0	207,291					
Virginia M&P	14	3	8	173	2	200	52	2.0	54.0	849,971					
West Virginia M 1/	46	0	0	59	---	105	37	0.0	37.0	541,991					
Wisconsin M&P	219	12	89	163	6	489	101	11.0	112.0	1,749,812					
Wyoming M&P 2/	30	0	0	36	0	66	12	1.0	13.0	---					
Total 4/	3,566	223	237	1,795	83	5,904	2,103	101.1	2,204.1	31,025,070					
California 3/	---	---	---	455	20	475	16	0.0	16.0	79,549					
Minnesota 3/	---	---	---	417	9	426	39	0.0	39.0	108,833					

1/ Poultry program under Federal jurisdiction.

2/ Does not accept Federal funds for inspection program.

3/ Official plants are under Federal jurisdiction. Custom exempt facilities are reviewed under State jurisdiction.

4/ Funds shown exclude the dollars for reimbursable overtime for T/A plants. These costs are federally funded at 100%.

Dates USDA Assumed Intrastate Inspection. Table 15 lists the dates the Department assumed inspection in designated States.

Table 15

State	Meat	Poultry
Arkansas	6-1-81	1-2-71
California	4-1-76	4-1-76
Colorado	7-1-75	1-2-71
Connecticut	10-1-75	10-1-75
Georgia		1-2-71
Idaho	7-1-81	1-2-71
Kentucky	1-14-72	7-28-71
Maine	5-12-80	1-2-71
Massachusetts	1-12-76	1-12-76
Michigan	10-3-81	1-2-71
Minnesota	5-16-71	1-2-71
Missouri	8-18-72	8-18-72
Montana	4-27-71	1-2-71
Nebraska	10-1-71	7-28-71
Nevada	7-1-73	7-1-73
New Hampshire	8-7-78	8-7-78
New Jersey	7-1-75	7-1-75
New York	7-16-75	4-11-77
North Dakota	6-22-70	1-2-71
Oregon	7-1-72	1-2-71
Pennsylvania	7-17-72	10-31-71
Rhode Island	10-1-81	10-1-81
South Dakota		1-2-71
Tennessee	10-1-75	10-1-75
Utah		1-2-71
Washington	6-1-73	6-1-73
West Virginia		1-2-71

Talmadge-Aiken Plants. Table 16 lists the number of meat and poultry plants inspected under Talmadge-Aiken agreements as of September 30, 1984. USDA

is responsible for inspection in such plants. However, Federal inspection is carried out by State employees.

Table 16

State	Meat plants	Poultry plants	Meat/poultry plants	Total
Alabama	12	--	--	12
Alaska	1	1	--	2
Delaware	9	--	--	9
Florida	--	--	--	--
Georgia	53	--	--	53
Hawaii	7	--	--	7
Illinois	29	1	3	33
Indiana	4	1	3	8
Louisiana	1	--	--	1
Maryland	8	2	14	24
Mississippi	9	--	3	12
New Mexico	4	--	2	6
North Carolina	47	3	--	50
Ohio	--	1	--	1
Oklahoma	18	1	--	19
Texas	10	--	9	19
Vermont	1	--	--	1
Virginia	32	2	14	48
Wyoming	--	--	--	--
Total	245	12	48	305

Foreign Program Review and Import Inspection

Information on foreign program review and import inspection is presented on a calendar year basis, as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included.

Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations comparable to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States. Canada, France, Hong Kong, and Israel are eligible to export poultry products to the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division evaluates foreign meat and poultry inspection programs through system reviews and onsite reviews of plants within the system.

System review includes an evaluation of the laws, policies, and administration of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in seven basic risk areas: residues, disease, misuse of food additives, gross contamination, microscopic contamination, economic fraud, and product integrity.

Physical review of exporting plants is one way FSIS observes the effectiveness of foreign inspection systems. Twenty FSIS foreign programs officers review certified plants in eligible exporting countries. Reasons for removing plants from the list of certified establishments are summarized in table 18.

An addendum to this report lists certified plants and summarizes data from 1984 reviews.

Countries Eligible to Export to the United States. The United States accepts meat and poultry products only from countries with inspection systems that impose standards at least equal to those of the U.S. inspection system. During 1984, the 43 countries listed below were eligible to export meat and/or poultry products to the United States, although not all chose to do so.

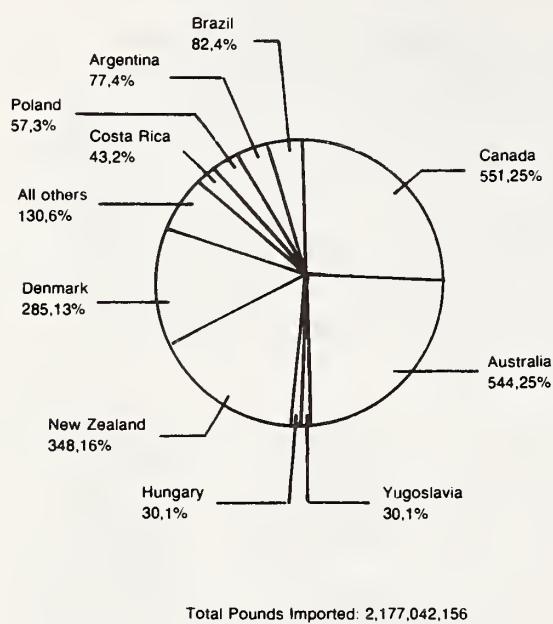
Argentina	France	Northern Ireland
Australia	Germany	Norway
Austria	(Federal Republic)	Panama
Belgium		Paraguay
Belize	Guatemala	Poland
	Honduras	
Brazil		Romania
Canada		Scotland
Colombia	Hong Kong	Spain
Costa Rica	Hungary	Sweden
Czechoslovakia	Iceland	Switzerland
	Ireland	
Denmark	Israel	Taiwan
El Salvador		Uruguay
England	Italy	Venezuela
Finland	Japan	Yugoslavia
	Luxembourg	
	Netherlands	
	New Zealand	
	Nicaragua	

Of the 43 countries eligible to export their meat and poultry products to the United States during 1984, 10 countries were responsible for 94 percent of the products. Figure 9 summarizes the volume of products exported by leading countries during 1984.

Figure 9

Volume of Products Exported by Leading Countries

Volume figures in millions of pounds,
percentages of total



Number of Inspectors in Foreign Plants. In 1984, 9,279 inspectors were licensed by foreign countries to inspect meat and poultry products prepared in foreign plants certified for export to the United States. The number of inspectors in each country depends on the number of certified plants and the volume of products shipped to the United States.

Inspection in certified plants is continuous during preparation of products destined for export to the United States, except for small-volume (nonslaughtering) processing operations controlled by patrol visits. Such plants use only products of animals slaughtered under continuous inspection.

The number of inspectors in certified plants, by country, during calendar year 1984 was as follows:

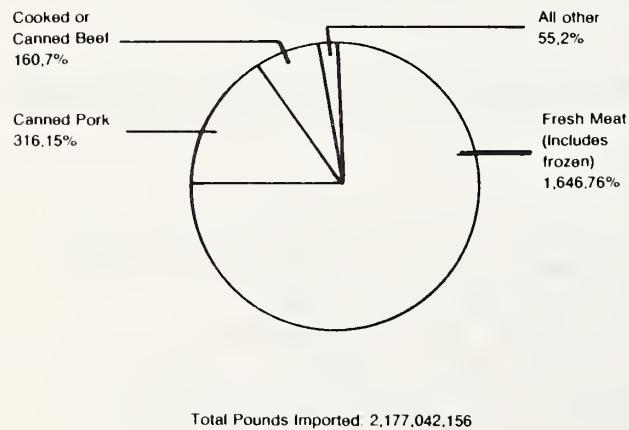
Argentina	272
Australia	1,826
Belgium	29
Brazil	430
Canada	1,450
Costa Rica	21
Czechoslovakia	23
Denmark	1,318
El Salvador	5
England	3
Finland	23
France	56
Germany (Federal Republic)	18
Guatemala	20
Honduras	19
Hong Kong	25
Hungary	5
Iceland	110
Ireland	17
Israel	88
Italy	35
Netherlands	16
New Zealand	332
Nicaragua	1,715
	38

Figure 10 shows the major types of products imported into the United States during 1984.

Figure 10

Types of Products Imported into United States

Volume figures in millions
of pounds, percentages of
total imports

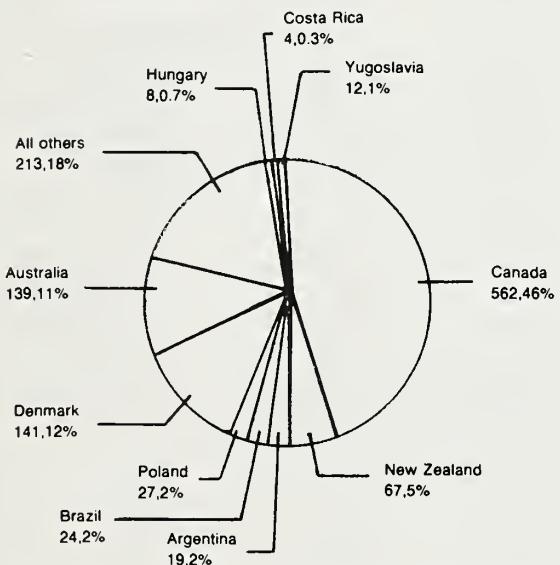


Panama	6
Poland	818
Romania	160
Sweden	70
Switzerland	13
Taiwan	19
Uruguay	200
Yugoslavia	99

Figure 11 shows the number of plants in the leading export countries during 1984.

Figure 11

Number of Plants in Leading Export Countries-1,216



Foreign Plants Authorized to Export Products to United States, Summarized by Country. Certain eligible countries chose not to certify any plants to the United States for calendar year 1984:

Austria, Belize, Colombia, Japan, Luxembourg, Northern Ireland, Norway, Paraguay, Scotland, Spain, and Venezuela. Thus, they are not listed below.

Table 17

Country	Authorized 01/01/84	Plants removed	Plants granted authorization	Plants reinstated	Authorized plants on 12/31/84
Argentina	20	5	2	2	19
Australia	145	20	9	5	139
Belgium	5	0	0	0	5
Brazil	30	8	1	1	24
Canada	532	12	37	5	562
Costa Rica	4	0	0	0	4
Czechoslovakia	2	0	0	0	2
Denmark	138	0	3	0	141
El Salvador	0	0	1	0	1
England	1	0	0	0	1
Finland	3	0	0	0	3
France (Meat)	48	5	9	0	52
Germany (Federal Republic)	11	2	4	0	13
Guatemala	3	1	1	1	4
Honduras	7	3	0	1	5
Hong Kong	1	0	0	0	1
Hungary	6	0	2	0	8
Iceland	3	0	0	0	3
Ireland	3	0	0	0	3
Israel	11	0	3	0	14
Italy	18	0	0	0	18
Netherlands	33	6	3	2	32
New Zealand	62	1	6	0	67
Nicaragua	0	0	5	0	5
Panama	0	0	1	0	1
Poland	26	1	1	1	27
Romania	7	1	0	1	7
Sweden	9	0	6	0	15
Switzerland	10	0	1	0	11
Taiwan	1	0	0	0	1
Uruguay	19	4	0	1	16
Yugoslavia	12	0	0	0	12
Total	1,170	69	95	20	1,216

Plants Removed from Authorized List, by Country. Reasons for withdrawal include normal attrition, plant management decisions to withdraw from the

U.S. market, or foreign government determinations that plants do not comply with U.S. standards.

Table 18

Country	Complied with U.S. standards. Withdrawn at plant request.	Did not comply with U.S. standards. Withdrawn by inspection service.	Not reviewed by USDA--compliance undetermined. Withdrawn at plant request.	Total plants removed
Argentina	2	1	2	5
Australia	7	1	12	20
Brazil	3	4	1	8
Canada	2	9	1	12
France	2	0	3	5
Germany (Federal Republic)	0	2	0	2
Guatemala	1	0	0	1
Honduras	1	1	1	3
Netherlands	2	3	1	6
New Zealand	1	0	0	1
Poland	1	0	0	1
Romania	0	1	0	1
Uruguay	2	1	1	4
Total	24	23	22	69

Plants Visited by FSIS Reviewers and Removed for Failure to Meet USDA Standards. Table 19 includes all

foreign plants visited by USDA reviewers and found not in compliance with U.S. standards.

Table 19

Country	Inspection deficiencies	Sanitation deficiencies	Construction and equipment deficiencies	Adulterated products	Total Plants rejected (may include more than one deficiency)
Argentina	1	1	0	0	1
Australia	0	1	0	0	1
Brazil	3	4	1	0	4
Canada	4	9	3	0	9
Germany (Federal Republic)	2	2	2	0	2
Honduras	1	1	0	0	1
Netherlands	3	3	1	0	3
Romania	1	1	0	0	1
Uruguay	1	1	0	0	1
Total	16	23	7	0	23

Import Inspection

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States. Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated, or misbranded; and that they otherwise comply with U.S. requirements.

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes inspection and shipping information from all ports, allowing FSIS to determine inspection requirements based on the compliance history of each establishment. Information stored in the system includes:

--Amount of products offered from each establishment and the amount refused entry;

--Results of samples tested for pesticides, hormones, heavy metals, antibiotics, and other drugs;

--Results of samples tested for excess water, fat, percentage of meat, fillers (non-fat dry milk, soys and other flours), net weight, and species verification;

--Results of inspections for product contamination, processing defects, off-condition, pathology, and general condition of product containers; and

--Results of samples analyzed for proper cooking temperature and can incubation results.

To assure that representative samples are selected, statistical sampling plans are applied to each lot of product to be inspected. The sampling plans and criteria for acceptance or rejection of imports are the same as

those applied to U.S. meat and poultry products prepared under Federal inspection.

Sampling plans are generated by the AIIS to guide the inspection of imported lots. However, an inspector may hold products and require additional samples or inspection procedures where it is considered necessary.

Imported meat and poultry that is subsequently used in domestic processed products receives additional examination in U.S. federally inspected plants.

Residues in Imported Products. Imported meat and poultry products are sampled for the presence of chemical

and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination. If a laboratory reports a residue violation on a monitoring sample, efforts are made to locate any part of the shipment that is still available. Products recovered are not allowed to be used for human food.

During 1984, 4,823 residue monitoring samples were collected and submitted for laboratory analysis. Of these, 6 were found to contain drug or chemical residues exceeding tolerances.*

*At the time of publication, all results from 1984 had not yet been compiled. These figures may differ slightly from those in the final residue report.

Products Passed for Entry

Products Passed for U.S. Entry. Table 20 shows for 1984 the volume of products imported into the United States from each

eligible country and itemizes each major product category. Some products from the Dominican Republic, Haiti, and Mexico were prepared in 1983 but not inspected by USDA until 1984.

Table 20

Country of origin	Pounds of fresh meat and edible organs				Manufacturing	V e a l -- Carcasses and cuts	Edible organs
	Manufacturing	B e e f -- Carcasses and cuts	Head meat, Edible organs and tongue	Edible organs			
Argentina	455,962,511	76,766,484	0	980,060	76,986	3,617,699	0
Australia	0	0	0	0	0	0	1,055,877
Belgium	0	0	0	0	0	0	0
Brazil	114,406,990	49,113,419	794,457	66,447	142,734	0	0
Canada	25,538,838	17,858,975	0	0	0	3,409,559	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	4,892,960	40,533	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	557,566	445,194	0	0	0	0	0
El Salvador	2,432,400	706,518	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany (Federal Republic)	10,180,445	9,214,791	0	0	0	0	0
Guatemala	27,240	0	0	0	0	0	0
Haiti	12,459,473	9,526,291	9,794	9,693	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	3,656,473	520,644	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	12,000	0	0	0	0	0	0
Netherlands	281,039,714	32,377,860	237,068	1,764	10,978,816	0	0
New Zealand	7,250,731	3,883,041	0	0	0	0	0
Nicaragua	435,783	495,186	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Sweden	1,947,456	33,235	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
Total	920,800,580	200,982,171	2,021,379	154,890	15,420,449	10,448,577	215,129

Table 20 (Continued)

Country of origin	Pounds of fresh meat and edible organs				
	Mutton and lamb		Pork		Edible organs
	Carcasses and cuts	Edible organs	Carcasses and cuts	Manufacturing	
Argentina	0	0	0	68,657	0
Australia	1,265,851	2,258,330	8,100	0	273,754
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	478	0	71,544,655	215,209
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	52,036,354	0
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	0	0	1,657,783	0
France	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	0
Guatemala	0	0	0	43,200	0
Haiti	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	20,160	0
Iceland	0	25,776	89,000	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	155,898	0
Netherlands	619,754	15,218,180	17,792	0	0
New Zealand	0	0	0	37,920	0
Nicaragua	0	0	0	0	0
Panama	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	0	0	4,052,893	0
Switzerland	0	0	0	0	8,746,630
Taiwan	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	1,885,605	17,502,764	114,892	129,617,520	346,730,865
					215,209

Table 20 (Continued)

Country of origin	Cured beef	Cured pork	Sausage (Trichina- treated)	Cooked beef (restricted)	Other cooked beef	Misc.	Horsemeat
Argentina	122,364	0	0	0	35,764,057	4,508,557	0
Australia	0	0	0	0	673,392	451,992	0
Belgium	30,582	477,924	0	0	13,266,432	848,192	0
Brazil	472	4,914,243	0	0	35,341	13,179,829	0
Canada	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	11,844,308	0	0	0	7,054,624	0
Dominican Republic	0	0	0	0	0	0	0
EI Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	321	0
Germany (Federal Republic)	0	208,243	0	0	0	205,738	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	20,116	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	403,345	0	0	0	682,492	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	296,207	0	0	0	0	0
Netherlands	0	1,260	0	0	0	150,805	0
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	19,800	0	0	0	55,500	0
Romania	0	13,100	0	0	0	10,793	0
Sweden	0	16,374	0	0	0	20,242	0
Switzerland	0	3,260	0	0	0	0	0
Taiwan	0	0	0	0	2,332,781	0	0
Uruguay	0	36,736	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
Total	154,678	18,233,540	0	0	52,072,003	27,189,201	0

Table 20 (Continued)

Country of origin	Corned beef	Other beef	Pounds of Canned Meat			Hams-- over 6 lb.	Hams-- over 6 lb.	Picnic hams
			Hams-- under 3 lb.	Hams-- 3-6 lb.	Hams-- 6-12 lb.			
Argentina	33,312,063	3,358,148	0	0	0	0	0	0
Australia	12,252	0	0	0	0	3,768,072	990,441	0
Belgium	0	0	0	0	0	0	0	0
Brazil	58,377,468	8,840,748	0	0	0	0	33,000	0
Canada	0	383,367	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	1,630,464	0
Czechoslovakia	0	0	0	0	0	0	221,760	0
Denmark	0	0	6,411,710	802,080	116,281,240	0	16,058,938	0
Dominican Republic	0	0	0	0	0	0	0	0
EI Salvador	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	239,287	1,467,344	17,372,584	0	6,070,406	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	5,344	0	0	0	0	0	0
Mexico	0	0	2,659,210	574,416	15,142,859	0	2,364,765	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	978,209	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0	0
Poland	153,000	0	1,083,080	8,684,027	36,162,109	7,712,835	2,057,790	0
Romania	0	0	0	0	0	2,664,255	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	1,310,720	957,996	0
Taiwan	0	0	0	0	0	0	0	0
Uruguay	1,956,305	808,526	0	0	0	26,477,263	3,233,557	0
Yugoslavia	0	20,370	0	0	0	0	0	0
Total	94,789,297	13,416,503	10,393,287	11,527,867	220,842,566	39,668,488		

Table 20 (Continued)

Country of origin	Other canned pork	Chopped ham luncheon	Other canned meat	Pounds of fresh poultry	Poultry misc. poultry	Total pounds passed for entry
Argentina	0	0	36,000	0	0	77,101,189
Australia	0	11,618	239,271	0	0	543,819,043
Belgium	0	0	248,194	0	0	5,484,631
Brazil	0	0	106,380	0	0	81,469,802
Canada	40	36,036	2,697,674	1,407,269	1,071,856	551,071,985
Costa Rica	0	0	0	0	0	43,397,813
Czechoslovakia	0	0	0	0	0	1,852,224
Denmark	3,026,585	17,244,584	0	0	0	285,111,054
Dominican Republic	0	0	0	0	0	1,002,760
EI Salvador	0	0	0	0	0	3,138,918
Finland	0	0	0	0	0	3,013,416
France	0	0	727,818	0	15,722	743,861
Germany (Federal Republic)	0	0	54,806	0	0	468,787
Guatemala	0	0	0	0	0	19,438,436
Haiti	0	0	0	0	0	47,356
Honduras	0	0	0	0	0	22,005,251
Hong Kong	0	0	0	0	0	789,989
Hungary	3,566,214	566,384	0	0	0	30,388,216
Iceland	0	0	0	0	0	114,776
Ireland	0	0	227,979	0	0	4,405,096
Israel	0	0	6,799	0	0	947,019
Italy	0	0	174,736	0	0	180,080
Mexico	0	0	6,981	0	0	167,898
Netherlands	335,904	4,356,646	0	0	0	25,736,988
New Zealand	0	0	0	0	0	347,761,203
Nicaragua	0	0	0	0	0	11,133,772
Panama	0	0	0	0	0	930,969
Poland	359,572	2,709,720	0	0	0	56,884,143
Romania	639,543	1,031,389	0	0	0	6,461,577
Sweden	0	0	0	0	0	14,807,381
Switzerland	0	0	0	0	0	23,502
Taiwan	0	0	0	0	0	2,268,716
Uruguay	0	0	0	0	0	5,097,612
Yugoslavia	0	0	0	0	0	29,808,693
Total	7,927,858	25,956,377	4,567,405	1,407,269	2,817,787	2,177,042,156

Reasons for Product Rejection. Meat and poultry shipments found unacceptable during import inspection are refused U.S. entry at the port. During 1984, adulteration with extraneous material was the principal defect found in fresh meat products.

Other defects for each product type are listed below in order of their frequency as recorded during inspection.

Fresh beef and veal

1. Adulteration with hair, bone, and extraneous material
2. Bruises and blood clots
3. Ingesta
4. Pathological lesions
5. Decomposition
6. Biological residues

Fresh mutton and lamb

1. Adulteration with wool, bone, and extraneous material
2. Pathological lesions
3. Ingesta
4. Bruises
5. Biological residues

Canned beef

1. Unsound cans (flippers, springers, swellers, damaged seams)
2. Short weight
3. Adulteration with extraneous material
4. Noncompliance with standards of composition
5. Biological residues

Canned pork and other canned meat

1. Unsound cans
2. Adulteration with extraneous material
3. Short weight
4. Failure to meet composition standards
5. Undercooked
6. Biological residues

Cooked beef

1. Insufficiently cooked (quarantine violation from foot-and-mouth infected countries)
2. Adulteration with extraneous material
3. Decomposition
4. Biological residues

Horsemeat (fresh and canned)

1. Adulteration with extraneous material
2. Noncompliance with standards
3. Container defects
4. Pathological lesions
5. Decomposition
6. Labeling, marking
7. Biological residues

Fresh poultry

1. Composition/standard
2. Processing defects
3. Unsound condition

Miscellaneous poultry (dinners, pies, speciality items, miscellaneous)

1. Labeling defects
2. Condition of container
3. Composition/standard
4. Contamination

Products Refused Entry

Table 21 shows for 1984 the volume of products refused entry from each eligible country and itemizes

each major product category refused entry or condemned. Some products from the Dominican Republic, Haiti, and Mexico were prepared in 1983 but not inspected by USDA until 1984.

Table 21

Country of origin	Pounds of fresh meat and edible organs					Manufacturing carcasses and cuts	Manufacturing carcasses and cuts	Edible organs
	Beef carcasses and cuts	Head meat and tongue	Edible organs					
Argentina	0	0	0	0	0	0	0	0
Australia	1,499,740	108,461	12,060	0	0	55,260	0	0
Belgium	0	0	0	0	0	0	0	0
Brazil	0	411,677	13,608	0	0	0	0	0
Canada	3,396,800	118,290	0	0	0	0	0	0
Costa Rica	1,669	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0
Dominican Republic	0	18,125	0	0	0	0	0	0
EI Salvador	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	0	0	0	0
Guatemala	3,000	76,740	0	0	0	0	0	0
Haiti	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	103,500	47,652	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Mexico	9,000	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	219,540	6,000	0	0	0	151,200	0	0
Nicaragua	17,040	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0	0
Total	5,250,289	786,945	25,668	0	286,487	0	0	0

Table 21 (Continued)

Country of origin	Pounds of fresh meat and edible organs			Pork	
	Manufacturing	Mutton and lamb Carcasses and cuts	Edible organs		
Argentina	0	0	0	0	0
Australia	11,993	37,888	0	0	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	286,628	0
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	0
Guatemala	0	0	0	0	0
Haiti	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Panama	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	0	0	0	0
Switzerland	0	0	0	0	0
Taiwan	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	11,993	80,180	0	3,147,515	1,675,279
					2,235

Table 21 (Continued)

Country of origin	Cured beef	Cured pork	Sausage (Trichina- treated)	Cooked beef (restricted)	Other cooked beef	Misc.	Horsemeat
Argentina	0	0	0	0	48,909	5,896	0
Australia	0	0	0	0	18,000	0	0
Belgium	0	8,988	0	0	0	0	0
Brazil	0	0	0	0	4,200	0	0
Canada	0	122,260	0	0	429,715	0	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	172,983	0	0	182,861	0	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	11,811	0	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	183	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	30	0	0	0	691	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
Total	0	304,444	0	0	50,778	653,174	0

Table 21 (Continued)

Country of origin	Corned beef	Other beef	Pounds of canned meat			Picnic hams
			Hams-- under 3 lb.	Hams-- 3-6 lb.	Hams-- over 6 lb.	
Argentina	415,632	32,640	0	0	0	0
Australia	36	0	0	0	0	0
Belgium	0	0	0	25,092	0	0
Brazil	130,477	2,272	0	0	0	0
Canada	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	16,200	697,653	268,028
Ecuador	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	55,252	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	15,006	0	0	30,996	118,617	36,288
New Zealand	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	21,840	81,327	208,531
Romania	0	0	0	0	81,284	149,758
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	288,924	1,596	0	0	431,314	117,446
Yugoslavia	0	0	0	0	0	0
Total	850,075	36,508	134,523	69,036	1,490,539	780,051

Table 21 (Continued)

Country of origin	Other canned pork	Chopped ham luncheon	Other canned meat	Pounds of fresh poultry	Poultry misc. poultry	Total pounds refused entry
Argentina	0	0	19,428	0	0	503,077
Australia	0	3,592	393	0	0	1,766,458
Belgium	0	0	45,043	51,506	0	34,473
Brazil	0	0	0	0	0	136,949
Canada	0	0	0	0	0	7,928,800
Costa Rica	0	0	0	0	0	119,959
Czechoslovakia	0	0	0	0	0	0
Denmark	0	286,060	0	0	0	3,359,707
Dominican Republic	0	0	0	0	0	0
EI Salvador	0	0	0	0	0	18,125
Finland	0	0	0	0	0	8,800
France	0	0	0	9,449	0	9,668
Germany (Federal Republic)	0	0	0	0	0	11,811
Guatemala	0	0	0	0	0	79,740
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	55,252
Iceland	0	0	0	0	0	0
Ireland	0	0	0	790	0	151,942
Israel	0	0	0	0	500	500
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	9,000
Netherlands	0	28,980	582	0	0	216,006
New Zealand	0	0	0	0	0	434,038
Nicaragua	0	0	0	0	0	17,040
Panama	0	0	0	0	0	0
Poland	64,168	17,021	0	0	0	392,887
Romania	92,421	26,082	0	0	0	349,545
Sweden	0	0	0	0	0	40,980
Switzerland	0	0	0	0	0	721
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	290,520
Yugoslavia	0	0	0	0	0	548,760
Total	156,589	361,735	75,685	51,506	203,524	16,484,758

Initiatives and Accomplishments

Strengthening Consumer Confidence in Meat and Poultry: Update

In fiscal year 1984, FSIS continued its efforts to strengthen the integrity of the Federal meat and poultry inspection program and to ensure continued consumer confidence in the Nation's meat and poultry supply.

To accomplish these goals, the Agency implemented a five-point program involving: development of a legislative initiative to increase Federal inspection enforcement authority, intensified regulation of marginal slaughtering and processing operations, contracting for an independent review of slaughtering and processing inspection techniques, a review of plants selling products to the Federal Government, and greater cooperation in efforts--under existing law--to prosecute violations of the Federal meat and poultry inspection laws.

Proposal to Increase Withdrawal

Authority. FSIS-drafted legislation to expand the grounds on which USDA may withdraw or refuse inspection services--a critical component of the five-point program--was transmitted to Congress in May and was introduced in the Senate in August 1984. The Senate took no action on the measure before the 98th Congress ended. However, FSIS hopes the measure will be reintroduced in the 99th Congress.

Among other sanctions, this bill would have amended the Federal Meat Inspection Act and the Poultry Products Inspection Act by giving FSIS authority to seek withdrawal of inspection services if a company or its owner were convicted of a single misdemeanor involving food. (Now one felony or two misdemeanor convictions are required.)

It would also have allowed inspection withdrawal if a USDA inspector were subject to intimidation or threats

of assault. And the Agency could have sought inspection withdrawal if a plant recurringly failed to comply with inspection laws. Withdrawing inspection in effect puts a company out of business, since Federal inspection is required for meat and poultry products distributed across State lines.

The bill also provided for new authority to summarily withdraw inspection, in certain cases, pending administrative and judicial appeal.

Intensified Regulatory Enforcement.

FSIS initiated an Intensified Regulatory Enforcement (IRE) program for plants that consistently fail to operate within acceptable regulatory bounds. In February, the Agency placed the first 14 plants under IRE, tailoring individual inspection plans to specific problems in each plant. At the end of the fiscal year, 9 plants were under IRE.

National Academy of Sciences Review.

FSIS contracted with the National Academy of Sciences (NAS) for a thorough review of the effectiveness of existing and proposed inspection approaches. In recent years, FSIS has modernized inspection with new, fully tested procedures that are more efficient than, and just as effective as, traditional procedures. Some have criticized these changes, however, as simply an attempt to advance Government and industry productivity. The NAS study--scheduled for completion in mid-1985--will provide an independent assessment by a highly regarded organization of the integrity of the Agency's modernization program.

Federal Procurement Review. USDA's Agricultural Marketing Service (AMS)--which is responsible for purchasing meat and poultry for use in Federal food programs--strengthened its review process for those desiring to sell meat and poultry products to

the Federal Government. This intensified review will further ensure that all products bought under Federal contracts fully comply with standards for safety and wholesomeness. AMS, moreover, plans to buy no products from plants with IRE designations.

Increased Liaison with Department of Justice. FSIS cooperated with other USDA units in increasing liaison with the Department of Justice to more actively pursue criminal prosecution and other sanctions for those who violate Federal inspection laws. Although USDA may recommend prosecution, the Justice Department makes the final determination. Twenty-one violators were prosecuted during 1984.

Cattle King

During fiscal year 1984, FSIS determined that 7.6 million pounds of ground beef originally earmarked for the National School Lunch Program was adulterated and could not be used as human food. USDA's Agricultural Marketing Service has offered it for sale for other uses. The Cattle King Packing Co., Denver, CO, processed the meat from late 1981 to September 1983.

The Better Government Association, a Chicago-based public interest group, brought Cattle King's improper slaughtering and processing to the attention of NBC-TV's "First Camera" program. Immediately following that report, USDA began an investigation. It resulted in USDA Secretary John Block, in September 1983, ordering an immediate halt to the distribution of ground beef processed by the company under Federal Government contracts.

Approximately 10 former Cattle King owners, officials, and employees have since been convicted and sentenced for violations of the Federal meat inspection law. FSIS and other USDA units cooperated with the U.S. Attorney in prosecution.

A USDA administrative law judge ordered inspection services withdrawn

from Cattle King Co. and two other plants associated with it--the Stanko Packing Co. Inc., Gering, NE, and Nebraska Beef Processors, Gordon, NE--after determining that Cattle King had processed adulterated meat, had processed cattle that died other than by slaughter, and had concealed these activities from FSIS inspectors.

Cattle King has since voluntarily closed, and another company has bought Stanko Packing.

USDA is seeking a refund of nearly \$28 million from the companies for the 26 million pounds of beef they processed under Federal contracts during the 1981 to 1983 period.

Enforcing Compliance

During fiscal year 1984, FSIS vigorously enforced the meat and poultry inspection laws. Under current law, the Agency has several tools (apart from any criminal prosecution by the Justice Department) to prevent distribution of meat and poultry products that violate the inspection laws. Among others, these tools include: condemning adulterated or mislabeled products, temporarily halting inspection (and thus production) until serious problems are rectified, detaining products for up to 20 days, persuading companies to recall violative products, and--if voluntary efforts fail--court-ordered product seizures. Table 7 summarizes such enforcement actions for fiscal year 1984.

During fiscal year 1984, FSIS conducted independent inquiries into 542 possible violations of the inspection laws and referred other cases to USDA's Office of the Inspector General. USDA's Office of the General Counsel referred 26 cases documented by FSIS to the U.S. Attorney with a recommendation for prosecution.

Withdrawal of Inspection. Ultimately, major violations of Federal inspection regulations by meat and poultry slaughtering and processing companies can

result in criminal prosecutions and court-imposed sanctions against firms and their owners and officers. After one felony or two misdemeanor convictions of plant officials, FSIS can take administrative action to withdraw inspection services--the most effective sanction against those who violate inspection laws.

During fiscal year 1984, FSIS took several administrative actions, following criminal proceedings, against slaughtering and processing companies that violated the Federal Meat Inspection Act or the Poultry Products Inspection Act.

In a major case, a New York company added a toxic and carcinogenic coloring agent to its sausage. The company was fined \$10,000 in U.S. District Court following a guilty plea to the felony charge of preparing adulterated meat products with intent to defraud. The firm's president pleaded guilty to the misdemeanor charge of transporting and selling economically adulterated meat food products. He received a suspended 3-month jail term, 1 year of unsupervised probation, and a \$1,000 fine. A USDA administrative law judge later withdrew Federal meat inspection services from the company indefinitely.

Other incidents included: (1) the withdrawal of inspection services for 4 years from an Indiana company after its president was convicted on two misdemeanor counts for forging a Federal export certificate stamp; (2) a 2-year withdrawal of inspection services after a firm and several of its officers pleaded guilty to charges related to the addition of excessive fat and water to sausage; and (3) an indefinite withdrawal of inspection services, if an employee who allegedly twice threatened to forcibly assault a Federal meat inspector continued to work with the firm receiving the services.

Recalls. Monitoring and recalling meat and poultry products that pose potential health and safety risks to

consumers is a critical part of enforcing the inspection laws. Consumer complaints, routine laboratory testing, and onsite discovery of problems by Federal inspection personnel represent several routes by which FSIS detects and reacts to problems.

During the past year, emergency programs teams--which consist of Emergency Programs Staff and other FSIS staff from such diverse disciplines as epidemiology, microbiology, and food processing technology--dealt with a myriad of potential crises. One was the recall of almost 5,000 pounds of hams that contained toxic levels of the preservative sodium nitrite, which is safe (and permitted) only in minute amounts. The products posed a serious health hazard.

Another significant case involved the recall of over 16,000 pounds of scrapple, a sausage-like product usually made of cornmeal or buckwheat flour and pork products. The scrapple contained high levels of ethylene dibromide (EDB), a cancer-causing chemical that had earlier caused much concern among health officials and the public after its presence was detected in a wide range of foods, primarily grain-based products. FSIS analyzed the meat portion separately and found no EDB.

In another instance, the Emergency Programs Staff recommended--and the company involved agreed to--the recall of 168,000 jars of baby food after glass fragments were found in samples of the product. The problem came to the Agency's attention after a consumer found two pieces of glass in a jar of the baby food. Although no injuries from eating the product were reported, the recall prompted complaints from consumers who allegedly found glass in approximately 20 additional baby food products from the same company. None of the complaints were substantiated by Agency laboratory testing.

Other Emergency Programs Activities. The Emergency Programs Staff and other FSIS personnel also support enforcement of inspection laws by responding to

instances of adulterated meat and poultry products caused by residues of drugs, chemicals, and naturally occurring harmful microorganisms.

In one such case, an emergency programs problem-solving team worked closely with Pennsylvania health authorities after State epidemiologists found a municipal water supply unsafe.

Testing of the water by the Environmental Protection Agency revealed the presence of a parasite that causes giardiasis--an intestinal infection. Following that finding, FSIS notified approximately 20 meat and poultry plants in the area that special controls over their water supply would be required to ensure that only safe water was used to prepare meat and poultry products. The Pennsylvania incident prompted the Emergency Programs Staff to prepare recommended procedures for FSIS regional offices to follow if similar incidents occur in the future.

Inspection Brands. In another action to strengthen enforcement under existing law, FSIS proposed stronger controls over the production of meat inspection stamps to prevent uninspected products from entering market channels. Under the September 1984 proposal, brand manufacturers would obtain authorization certificates from FSIS before making any brands. Each brand would be marked with an identifying number, which would be recorded on the certificate. If adopted as a final rule, this measure would help prevent incidents in which illegal brands have been used to misrepresent uninspected products as inspected and passed by USDA inspectors.

Compliance-Based Inspection Legislation

FSIS continues to support legislation that would amend the "continuous" inspection provisions of the Federal inspection laws to allow less-than-daily inspection of meat, poultry, and egg processing operations. Such a measure was introduced in the 98th Congress, but no action was taken. The Agency hopes that similar legislation will be introduced in the 99th Congress.

Under the current meat and poultry inspection laws, FSIS inspects processing plants on a daily, "continuous" basis. Today, however, with processing activities highly differentiated from slaughtering activities and improved methods of monitoring processing operations, it has been determined that continuous inspection is no longer necessary nor practical.

The proposed legislation would give the Secretary of Agriculture the discretionary authority to determine, on a plant-by-plant basis, the appropriate level of inspection in processing plants. This proposal would not affect slaughter inspection, which would continue to be done carcass by carcass. The legislation would not mean that the frequency or level of inspection in all processing plants would automatically be reduced. Rather, it would mean that the intensity of inspection might be reduced if the plant met certain criteria demonstrating adequate compliance with inspection requirements.

Factors to be considered by the Secretary in determining the level of inspection needed would include the nature and frequency of the company's processing operations, the adequacy and reliability of its product monitoring systems, and its history of compliance with inspection requirements.

The proposed legislation would give FSIS the flexibility to allocate its inspection resources in a way that will deal more efficiently and economically with the many different inspection situations found in today's technologically advanced food processing industry. In addition, it would reduce Government and industry costs, while continuing to provide a high level of consumer protection.

Strengthened Controls in Import Inspection

During the past few years, FSIS has taken several steps to modernize and strengthen the import inspection

program. These steps include focusing on a country's entire inspection system rather than on individual plants, use of computerized systems, improved control of rejected products, and strengthened training and supervision of import inspectors.

In fiscal year 1984, FSIS continued to build upon these improvements.

Port-of-Entry Inspection. In September 1984, FSIS issued a final rule that updates inspection regulations for meat and poultry to reflect the Agency's use of a computerized system called the Automated Import Information System (AIIS) and compliance-based statistical sampling. In a 1983 report, the General Accounting Office recommended revising the inspection regulations to specifically authorize this type of sampling.

AIIS, in use since 1979, uses a statistical random sampling plan to determine which examinations are conducted on each lot of product. When a shipment arrives at a port, information on the shipment is entered into the system. Then, based on a plant's history of compliance with inspection regulations, the nature of the product, and the size of the shipment, the AIIS generates an inspection plan. Under this plan, a lot is inspected for the most relevant types of defects, thus allowing FSIS to target resources to problem products.

To further improve port-of-entry inspection, FSIS held seven formal training classes for its import inspectors and two classes for its documents examiners during fiscal year 1984.

Refused-Entry Procedures. In July 1984, FSIS published an interim final rule expressly prohibiting reentry into the United States of imported meat and poultry products that have been refused entry by USDA inspectors.

In 1982, FSIS had implemented an

interim final rule tightening procedures for controlling and disposing of refused-entry meat and poultry products. (A final rule was published in 1983.)

Followup investigations, however, showed that some importers had managed to bypass the new requirements. For instance, the 1982 rule had extended from 30 to 45 days the deadline for owners or consignees to export or destroy products refused entry. Later investigations revealed that refused-entry products had been exported within the 45-day limit and held in a foreign warehouse until a buyer was found. These same products were then reshipped to the United States, using a Customs Service procedure that allows foreign products to be shipped through the United States--but only for sale and export to a foreign consignee.

Foreign Program Review. During fiscal year 1984, FSIS continued redirecting the review process from an emphasis on individual plants toward evaluation of the reliability of a country's regulatory system as a whole. This focus allows the Agency to concentrate inspection resources where the risk is highest. FSIS now evaluates country controls in seven basic risk areas: residues, disease, misuse of food additives, gross contamination, microscopic contamination, economic fraud, and product integrity.

During 1983, FSIS conducted special program reviews of major exporting countries to determine whether they met requirements of the 1981 Farm Bill. After completing the reviews, the Agency determined that 11 countries were in full compliance and 12 met minimum requirements. Six countries--the Dominican Republic, El Salvador, Haiti, Mexico, Nicaragua, and Panama--did not comply, and their eligibility to export meat to the United States was removed. Panama, Nicaragua, and El Salvador subsequently corrected their deficiencies and were relisted.

The next step, completed in 1984, was to notify the 12 countries meeting minimum standards that they must reach full compliance. FSIS has completed reviews of their systems and has determined that all countries are now close to full compliance.

Enhancing Export Opportunities

In 1984, FSIS continued its efforts to facilitate the export of U.S. meat and poultry products by negotiating with the European Economic Community (EEC) for the acceptance of U.S. inspection requirements as equivalent to the Third Country Directive requirements. Following high-level policy discussion with EEC officials, USDA nominated some 500 U.S. establishments as interested in continuing exports to Europe. EEC officials began reviews of those establishments; policy discussions are expected to follow completion of the reviews in 1985.

In another effort to improve the U.S. meat and poultry trade, FSIS appointed an export advisor for the Middle East, the Far East, and Southeast Asia. The export advisor will work to reduce barriers, resulting from strict regulations, to the development of potential U.S. meat and poultry markets. To that end, he has visited Saudi Arabia, United Arab Emirates, Bahrain, and Kuwait to discuss developing and maintaining a communications network on product standards and foreign country requirements such as labeling, production and expiration dates, and Islamic slaughter.

The Agency has also enhanced its export data system. The system is designed to provide managers with data on total U.S. meat and poultry shipments to various countries, profiles on U.S. exporters by market, and summaries of recent trends in selected areas.

Improvements in Slaughter Inspection

FSIS is continuing to develop new procedures for inspecting meat and

poultry that will improve the program and increase efficiency. With these new methods of inspection, the program will be better able to deal with ongoing changes in industry and livestock production.

The volume of products inspected by FSIS has steadily increased in recent years. At the same time, industry-developed processing technology has given meat and poultry plants significantly improved control over product safety and consistency, and the inspection program can take advantage of this progress. Further, disease conditions in livestock are changing; diseases once prevalent are no longer a problem. Instead, inspectors must be alert to the presence of drug and chemical residues in meat and poultry.

These developments have set the stage for new inspection methods that increase inspector productivity and meet the needs of a modernized industry, while continuing to provide a high level of consumer protection.

During fiscal year 1984, FSIS made significant progress in its plan to modernize inspection by incorporating quality control concepts into the inspection of animals after slaughter. For both livestock and poultry, FSIS is designing new inspection systems that combine an inspection procedure with plant-operated quality control programs. Such a system has already been implemented in poultry inspection, and has been field-tested for livestock (see below).

Under the new systems, once a carcass passes the USDA inspector, the plant is responsible for assuring that carcasses are free of manufacturing defects. While plants are already responsible for trimming carcasses, the USDA inspector now spends considerable time identifying the defects, directing plant employees to trim them, and then verifying that the trimming was properly performed. The time the inspector spends performing these duties is greatly reduced by requiring

plants to have FSIS-approved quality control programs to assure that carcasses are free of manufacturing defects. FSIS then monitors the quality control program to assure that the plant has made the appropriate checks and has taken the appropriate action. Thus, the new systems place the responsibility for removing manufacturing defects on the plant and allow the inspector to concentrate on detecting disease.

Livestock Inspection. During fiscal year 1984, FSIS initiated pilot testing of the new inspection system for cattle (described above) and new inspection procedures for swine. In September, FSIS proposed extending to all swine slaughtering plants streamlined inspection procedures that were implemented in high-volume hog plants in 1982.

Poultry Inspection. The first of the new inspection systems, the "new line speed" (NELS) inspection system for broilers and Cornish game hens, became effective in November 1984. The voluntary system allows plants to operate at speeds of up to 91 birds inspected per minute. Four pilot plants are currently operating under the new system. A similar inspection system for turkeys, proposed in November 1984, is being tested in four plants.

FSIS is also designing a new poultry inspection system whereby the plant would be responsible for separating normal from abnormal carcasses and parts. FSIS would oversee and monitor the operation--through the use of a computerized system--to assure that products meet all applicable standards. The Georgia Institute of Technology has been awarded a contract to develop a computer software package that can be used during the sorting procedure. The new system is in part based on industry's ability to raise healthy birds and process them under a high degree of automation and quality control.

Livestock and Poultry Disease Reporting System. In fiscal year 1984,

FSIS' Animal Disease Reporting System was expanded and renamed to include poultry, and key agency personnel were trained in its use. The system provides detailed information on the incidence and distribution of diseases in food animal populations. Data can be generated to determine disease rates by region, and numbers and types of carcass condemnations in various areas of the country can be analyzed for consistency.

FSIS is also exploring the possibility of using the system to revise inspection procedures according to disease rates. For example, the elimination of inspection procedures for a particular disease may be possible for certain groups of animals in geographical areas where that disease rarely or never occurs. The system may also reveal the need for intensified inspection procedures in some cases.

Quality Control Inspection

In traditional processing inspection, USDA inspectors work largely through direct observation and collection of samples of finished product to determine compliance with the regulations. The responsibility for ensuring plant compliance lies with the inspectors.

Responding to the changing trends in meat and poultry processing, in the 1960's the Department began encouraging industry to develop partial quality control programs. More recently USDA expanded that concept with the development and implementation of the Total Quality Control (TQC) inspection program.

Total Quality Control Inspection. FSIS completed its fourth year of the TQC inspection program in 1984. By September 30, 1984, 387 TQC systems were approved.

Participation in TQC is voluntary, and FSIS works with trade organizations and individual plants to provide information and assistance in setting up quality control systems. A guidebook is available to assist

smaller firms.

The TQC program enables FSIS to take advantage of industry technology and make inspection more efficient. Plants have developed quality control systems to control costs and assure consistency and wholesomeness in their products. In the systems, plants collect data during all stages of production on such variables as plant sanitation, the condition of ingredients, cooking times and temperatures, and finished product content and weight. With a quality control system, a plant prevents problems during the processing operation, rather than having to detect them afterwards.

In approved TQC plants, the USDA inspector monitors the plant quality control system to make sure it is operating correctly. Verification samples are taken for testing in USDA laboratories. If the inspector finds discrepancies in application of the system or between the plant's data and FSIS findings, the plant is notified. If the problem is not corrected, or if a plant markets adulterated or mislabeled products, FSIS can withdraw approval of the plant for participation in the TQC inspection program, along with taking other compliance actions.

In 1984, two evaluations of the TQC program were carried out. The first was conducted by an internal FSIS task force, and the second by the consulting firm of Temple, Barker & Sloane. The evaluations revealed both major accomplishments and areas for improvement. Specifically, they found that: (1) there have been improvements in expediting approvals of TQC systems; (2) plants have reaped considerable cost savings from reduced overtime charges for inspectors; and (3) TQC has had a positive effect on plant-inspector relations.

As for areas needing improvement, they found that: (1) there needs to be more consistent TQC direction and information; (2) there are inadequate incentives for plants with existing and sophisticated quality control systems to join the TQC program; and

(3) TQC training should provide greater emphasis on the practical application of TQC theories.

Partial Quality Control. Under FSIS partial quality control programs, quality specifications or control measures are established for given procedures, and precise methodologies for implementing the program are defined. In the plant, specific employees are responsible for ensuring that the quality control procedures are followed. By 1984, over 1,450 meat and poultry processing plants had instituted more than 2,800 partial quality control programs, including programs for net weight, nutritional labeling, and control of fat and added water.

Processing Inspection and Packaging

Canning Proposal. In April 1984, FSIS proposed modifying Federal meat and poultry inspection regulations for canned meat and poultry products to keep pace with technological changes in the canning industry. Each year, FSIS inspects over 2 billion pounds of canned meat and poultry products.

The proposal would make the requirements for canned meat and poultry products more consistent with FDA requirements, which cover canned products other than meat and poultry. In addition, the proposal includes many principles in the proposed international code of practice for canned foods, now under development by the Codex Alimentarius Commission of the World Health Organization/Food and Agriculture Organization.

The proposed regulations include detailed requirements for canning operations that would reduce the probability of processing errors. However, the specificity of the regulations should not place any additional burden on, nor stifle innovations by the canning industry. The proposal would also enhance FSIS' ability to enforce its canned product safety requirements by consolidating information needed to monitor plant operations. Currently, many requirements are documented in various Agency

bulletins and other written instructions, making it difficult for both inspectors and the industry to locate pertinent information.

New Protein Requirements for Cured Pork. By April 1985, FSIS will require minimum protein levels--on a protein fat-free basis--in all domestically produced, finished cured pork products. Protein fat-free refers to the meat protein content of the lean portion of these products. In October 1984, FSIS published a proposal to apply the same requirements to imported cured pork products. Current regulations limit the amount of allowable added substances--such as water for curing and spices for flavoring.

The regulation requiring this change--published in April 1984--will alter cured pork processing requirements and FSIS methods for checking compliance with Agency standards.

Several important factors prompted this change. First, more advanced processing methods have allowed plants to significantly increase the weight yields of finished cured pork products compared with their original weights. This conflicted with existing regulations, which limit the amount of added substances.

Second, in 1978, the Western States Meat Association appealed to USDA to change existing regulations, which permit no more than 10 percent added substances in finished cured pork products labeled "Water Added." The group contended that FSIS had no authority to prevent the marketing of wholesome products that are accurately and informatively labeled. FSIS granted a waiver for processors to produce hams with any amount of curing solution, as long as they were accurately labeled. The new rule responds to the Western States appeal and formalizes that waiver.

Third, the cured pork industry has long had the advanced technology to

process a wider variety of cured pork products containing more added substances. The regulation will allow marketing of this wider range of products, if accurately labeled.

The new rule shifts the primary responsibility for compliance--through process control--from FSIS back to the processing company. FSIS will use a statistically based, computerized system to monitor the effectiveness of those process controls and to develop compliance histories for each plant processing cured pork products. As information on each plant is accumulated, sampling to ensure compliance with the new regulation may be adjusted based on the effectiveness of a company's process controls.

Guidelines for Aseptic Processing and Packaging. Recognizing the potential for aseptic processing and packaging in the meat and poultry industry, FSIS in July 1984 issued guidelines for the design and control of such systems in federally inspected meat and poultry plants. Aseptic processing and packaging is the placing of a commercially sterile product into a sterilized container in an environment free of microorganisms. The container is then hermetically sealed with a sterilized closure.

Plant officials who want to install and operate an aseptic processing and packaging system must first submit a proposal to FSIS. The Agency then uses the new guidelines to determine the acceptability of the proposed system. If the system is acceptable, the company must use an FSIS-approved partial quality control program in operating and maintaining the system. The guidelines set requirements for equipment, system testing, and processing controls. They also provide criteria for piping structures and for temperature and pressure controllers and recorders. In developing the guidelines, FSIS consulted with the Food and Drug Administration, the National Food Processors Association, and the National Meat Canners Association.

Revised Packaging Policy. In July 1984, FSIS' revised policy on packaging materials used in federally inspected plants became effective. Under the new rule, plant officials must submit to USDA inspectors written guarantees from suppliers documenting that each material used to package meat or poultry products in the plant complies with Federal laws and regulations.

Since 1972, FSIS has evaluated wrappers, containers, and other packaging materials at the request of manufacturers and has provided "letters of acceptance" that can be given to meat or poultry plants. Under a misconception that this limited evaluation service was mandatory and created delays, representatives from the packaging industry petitioned USDA to adopt a system that does not require premarket review for packaging materials.

The new rule clarifies that, while FSIS will continue voluntary evaluations of packaging materials, the acceptance letters do not eliminate the need for written guarantees. In addition, the written guarantees must be kept at every federally inspected meat or poultry plant in which the packaging materials are used. The new rule also establishes a monitoring system to verify guarantees. If guarantees cannot be verified, FSIS will disapprove materials, with opportunity for hearings after such disapprovals.

Central Kitchens Exemption. A bill to exempt central kitchens from Federal meat and poultry processing inspection requirements was signed into law in October. The bill permits central kitchens serving restaurants under the same ownership to prepare ready-to-eat products for those restaurants without Federal inspection.

Routine Federal inspection resulted in duplicative, burdensome, and costly Federal regulation that provided little benefit to consumers. Food preparation by restaurants is subject to periodic inspection by local governments and to local licensing

requirements that ensure proper sanitation and food handling.

In addition, because of the growth of large restaurant chains and fast food operations, many restaurants have been compelled to use central kitchens in order to be competitive in the marketplace. Since individual restaurant kitchens are exempted from inspection, FSIS argued that kitchens preparing ready-to-eat meat and poultry products for outlets of the same firm should also be exempted.

Residue Prevention

The most effective way to prevent residue problems in the meat and poultry supply is to combine enforcement activities with cooperative educational programs that show producers and others involved in the food chain how to avoid contamination.

For example, in the late 1970's, more than 3.5 percent of the cull dairy cows coming to slaughter had violative drug residues. In cooperation with the dairy industry, USDA launched an education program on the importance of using drugs properly and not sending medicated animals to slaughter until after the prescribed withdrawal period had elapsed. In 1979, FSIS instituted an implant test for antibiotic residues, the Swab Test on Premises (STOP). As a result, drug violation rates have dropped significantly, to below 1 percent.

Bob Veal Program Instituted. To stem the incidence of high levels of drug residues in "bob" veal calves (calves up to 3 weeks old or weighing less than 150 pounds), USDA began an intensive regulatory program in June. Because of extensive educational activities by USDA and industry groups before the emergency rule was published, this program is bringing the residue problem under control and is being accepted by the industry.

In this program, FSIS inspectors in 150 veal plants are passing or condemning carcasses based on a fast new test performed at the plant.

Before the emergency rule was issued, condemnations had to await laboratory confirmation--a delay of 7 to 30 days. With the new Calf Antibiotic and Sulfa Test (CAST), USDA inspectors read results in 18 to 24 hours. When inspectors detect violations, carcasses are condemned, and the supplier is traced. Subsequent animals from the same supplier are tested before meat is released from the plant. Between June 4 and the end of fiscal year 1984, inspectors performed CAST on organs from nearly 24,000 calf carcasses.

The rule also set up a voluntary certification program. Using forms available at auction markets, producers can certify that their calves are free of illegal drug residues. For verification, inspectors also test some certified calves, but less intensively than uncertified calves.

Program Planning. FSIS' Residue Capability Document, updated in fiscal year 1984, reflects improvements in the Agency's residue monitoring program. The updated document—which lists all drugs and chemicals FSIS looks for in meat and poultry, their violative levels, and the analytical methods used for detection—now includes the annual plan for the national residue program. In developing the plan and deciding on which drugs and chemicals should be monitored in domestic and imported products, FSIS considers such factors as the likelihood of problems, the toxicity of the substance, and FSIS testing capabilities. The plan is a guide that can be modified to handle new situations.

EDB Testing. In 1984, the widespread concern over ethylene dibromide (EDB) in the food supply prompted FSIS to test meat and poultry products. No EDB problems were detected in pork, beef, or poultry. EDB was detected, however, in two apparently isolated incidents involving one boar and one mature chicken.

Also in 1984, the State of Pennsylvania found high levels of EDB in scrapple. FSIS analyzed the meat portion separately and found no EDB.

New Sulfa Test. FSIS chemists are conducting field trials on a new test they developed to screen swine for sulfa residues. Called the Sulfa on Site (SOS) test, it could be used by inspectors and by the industry to check urine samples for sulfa residues and thereby avoid sulfa residue problems in the pork supply.

Residue Avoidance Program. Fiscal year 1984 marked the third for this research and education effort. FSIS has transferred \$3.0 million over a 3-year period to the Extension Service (ES) for 49 projects carried out by land-grant colleges in 34 States.

The Residue Avoidance Program (RAP) is designed to (1) identify critical points in livestock and poultry production systems where contamination can occur; (2) find ways to eliminate the causes of contamination; and (3) educate producers and others working in food chain industries on the causes of contamination and the steps to take to avoid residue problems.

As part of the educational effort, FSIS-produced slide shows were distributed to extension agents to introduce residue avoidance concepts to dairy, poultry, and swine producers. This year, the show for swine producers was also released to national and State swine industry groups.

One RAP project, the Food Animal Residue Avoidance Database (FARAD), is an information resource to help the food industry avoid residue problems in milk, eggs, meat, and poultry. Specialists in North Carolina identify and extract basic information—such as use indications and withdrawal times—on drugs and chemicals with food contamination potential. Scientists in California, Illinois, and Idaho then review this data. Finally, information

is distributed through three regional access centers in California, Florida, and Illinois, where veterinary pharmacologists and toxicologists answer questions.

Laboratory Improvements

During fiscal year 1984, as part of the inspection process, FSIS tested more than 240,000 meat and poultry samples to verify species, nutritional value, food additives and label accuracy; and to detect illegal drug or chemical residues, diseases, parasites, or extraneous materials. Testing is carried out in three FSIS field service laboratories or in three laboratories under contract to FSIS. In addition, FSIS accepts results from approximately 270 non-Federal laboratories accredited by FSIS to perform certain analyses. Industry can elect to pay such a nearby facility instead of waiting while inspectors ship samples to FSIS for Government-paid testing.

To obtain accreditation to perform specific tests, laboratories must prove their proficiency to FSIS. This year, 26 new laboratories were accredited to perform from 1 to 9 tests each. To assure testing reliability, FSIS performed more than 3,500 check analyses and audited 149 accredited laboratories. Now, for the first time, every accredited laboratory has been audited at least once. If necessary, followup visits were made to see that deficiencies had been corrected.

More than 20 new testing procedures were introduced in FSIS laboratories for regulatory use with meat and poultry. Two methods (chlorinated hydrocarbons and ethylene dibromide) became official tests of the American Association of Analytical Chemists (AOAC) for regulatory purposes not limited to meat and poultry. Before a method becomes official for AOAC, it must be evaluated in a collaborative study in which samples are analyzed in at least six laboratories. If results from the six match closely, the test can be adopted.

FSIS analysts must be tested before they are accredited to perform specific procedures. In 1984, 65 FSIS analysts were accredited to perform 22 different residue analyses.

To expand the Agency's capabilities for residue testing, FSIS scientists are continuing to develop and adapt faster procedures. In addition, advances have made it possible to check one meat or poultry sample for several residues simultaneously--in less time than is required to test for a single compound.

Minimizing Label Review Burdens

During fiscal year 1984, FSIS continued its efforts to minimize the burden of label review on meat and poultry processors, while assuring accurate, nonmisleading labels.

The total number of requests for label approval jumped 31 percent this fiscal year to almost 130,000. (See table 9.) This jump can probably be traced to such trends as new diet products, increased nutrition labeling, and new types of packaging.

Field Label Review. Of labels submitted for review during fiscal year 1984, almost 22,000 were reviewed by chief plant inspectors rather than by the headquarters label review staff in Washington--which saves meat and poultry processors both time and money.

A first-year status report showed that some 15 percent of all label approval now takes place in the plant. As the field label approval program implemented in June 1983 is refined and expanded, it should provide even more assistance to headquarters reviewers in keeping pace with the dramatically increasing demand for label review.

About 30 percent of federally inspected plants are using the system, and inspectors-in-charge are reviewing labels with nearly 100 percent accuracy. In only 0.5 percent of

cases did inspectors make label review errors serious enough to keep products off a grocery shelf.

Field label review is voluntary, and processors retain the right to appeal the inspector's decision to headquarters staff.

Fat Claims. FSIS issued a policy memo during fiscal year 1984 on labeling claims relating to the fat and lean content of meat and poultry products; for example, "Lower Fat" or "Extra Lean." (FSIS periodically publishes in the Federal Register a list of policy memos that reflect significant or new interpretations of labeling regulations and existing policy.)

The rationale for the policy is that processors making products with reduced amounts of fat or using leaner meat or poultry products should be able to label their products to indicate such characteristics, so long as the labeling is not misleading and enables the consumer to compare products. In most cases, this requires quantitative information and more explanation than the claim alone. For instance, for lean ground beef the explanation might be "This product contains 20 percent fat," or "This represents 33 percent less fat than allowed by the USDA standard for ground beef."

Sodium Content Labeling. USDA policy encourages meat and poultry processors to reduce sodium content, where practicable, and to label sodium content. Sodium content labeling is voluntary unless the processor makes a special claim such as "low sodium" or "no salt added." To date, some 140 companies use sodium labeling in about 200 products. A partial quality control program is usually required to verify, on a continuing basis, the accuracy of label statements. During fiscal year 1984, FSIS made a change in labeling policy that could ease the verification burden for many processors labeling sodium content, and thereby encourage sodium labeling.

A new policy memo explains that a partial quality control program will not be required for sodium and/or nutrition labeling where (1) an adequate data base exists from a recognized reference source (such as revisions of Agriculture Handbook No. 8 published in 1976 or later); or (2) information demonstrates that calculations from the nutrient content of the product's individual ingredients accurately reflect the nutrient content of the product; or (3) a sufficient data base exists to assure that the label reflects and will continue to reflect the contents of the product. The policy memo outlines other exemptions from partial quality control programs that apply only to nutrition-labeled products.

For several years, FDA and FSIS personnel have sought complementary sodium policies. During fiscal year 1984, FSIS issued a policy memo adopting FDA's definitions for lower salt and sodium products, and the FDA format for providing sodium information. Phrases such as "reduced sodium," "no salt added," and "sodium-free" will then have uniform meaning for all domestic foods.

To encourage consumers to make the best use of sodium labeling, FSIS also works cooperatively with FDA in public education. Recent efforts include radio and TV public service announcements, and bus and subway educational placards. "Sodium--Think About It," a joint USDA-FDA publication, was the sixth most requested pamphlet from the national Consumer Information Center in 1984.

Salmonella

In 1983, almost 39,000 cases of salmonella food poisoning were reported to the Centers for Disease Control (CDC). Because salmonellosis symptoms resemble the intestinal flu, many people do not know they have food poisoning, and many cases go unreported. CDC estimates there are 50 unreported cases for each 1 reported. The illness costs the Nation well over \$1 billion each year for medical care, lost productivity,

and lost income. *Salmonella* also causes losses to farmers and food processors through the death of young animals, decreased milk and egg production, expensive testing and control programs, and losses from contaminated products.

In July 1984, scientists from around the world met at the Symposium on *Salmonella* in New Orleans, LA. While new methods of control--including irradiation of meat and poultry and the prevention of feed contamination--were discussed, the consensus was that it is not technologically practical to eliminate the ubiquitous bacteria from the food supply at this time. Fortunately, thorough cooking and cleanliness can prevent the illness. That is why FSIS enforces rules in plants making cooked products and has an extensive education program for consumers and commercial food handlers.

Because outbreaks in the past were linked to commercially prepared roast beef, FSIS revised its roast beef cooking regulations in 1983 and tightened sanitation procedures to assure that bacteria from raw meat would not contaminate cooked products. FSIS also distributed an instructional aid to inspectors, and continually reviews plant operations and tests cooked beef samples for *salmonella*. Whenever problems are detected, followup testing is done to assure the problem has been eliminated. As a result, no outbreaks of *salmonella* food poisoning since 1982 have been traced to roast beef prepared under Federal inspection.

Food Safety Information and Education

FSIS consumer information and education activities during fiscal year 1984 continued to play a vital role in preventing the occurrence of food-borne bacterial poisoning.

New Publications. Agency staff wrote and distributed two new food safety publications that received widespread publicity in major newspapers and magazines. The first, The Safe Food Book--Your Kitchen Guide, contains up-to-date information about how food

spoils and the primary food spoilage organisms. It also includes information regularly requested by consumers, such as what to do if the refrigerator or freezer quits working, and how long meat and poultry can be stored. The Agency distributed more than 86,000 copies of The Safe Food Book between its debut in July 1984 and the end of the fiscal year.

The second publication, Talking About Turkey--How to Buy, Store, Stuff, and Prepare Your Holiday Bird, was also issued in July 1984. It was developed in cooperation with the Consumer Information Center, the National Turkey Federation, and Reynolds Metals Co. More than 109,000 copies of the publication were distributed by the end of 1984.

Meat and Poultry Hotline. During fiscal year 1984, the Meat and Poultry Hotline was expanded by adding new equipment and a special telephone number to give hearing-impaired individuals access to the service. The telecommunications device for the deaf (TDD) uses a special keyboard to send and receive written messages over telephone lines. The TDD telephone number is (202) 447-3333.

In further efforts to increase access to food safety information, FSIS tested a toll-free number for its Meat and Poultry Hotline. In September and October, consumers in Ohio, Kentucky, and Pennsylvania could call an 800 telephone number to ask questions about the safe handling of meat and poultry products or to pass along a problem or concern. During the 2-month pilot period, almost 500 calls were received on the toll-free line, compared with 290 on the non-toll-free line nationwide.

At the end of fiscal year 1984, the Agency was analyzing the results of the pilot program to determine if a toll-free service is appropriate.

National Food Safety Poster Contest. "Food Safety for Celebrations and Holidays" is the theme of this year's contest, in recognition of the hazards

associated with serving food at large gatherings common to national, ethnic, and religious celebrations. Kits sent to 76,000 public and private elementary schools provide teachers with activities to aid in teaching students about food safety. The winners of the contest will be announced in the spring of 1985.

Now in its fifth year, the National Food Safety Poster Contest provides teachers, students, and their families with food safety information. Every year, nearly 300,000 young people contract food poisoning. Most of these problems result from improper handling of food after it is purchased. With more and more young people taking on food shopping and preparation responsibilities, it is increasingly important to teach them good food safety habits at an early age.

Partners in Protection. During fiscal year 1984, FSIS produced a public service announcement (PSA) that was distributed to 971 television stations across the country--and 90 percent of the stations reported televising it. In the PSA, a food inspector explains that he is one of 8,000 USDA inspectors working to ensure the safety of the meat and poultry supply, but that to prevent food poisoning, consumers must become their "partners in protection." He explains the importance of cooking food properly; keeping it hot or cold until it's time to eat; and keeping dishes, utensils, cutting boards, and hands clean to avoid contaminating cooked foods with bacteria from raw products.

Continuing Education

The Continuing Education (CE) program continues to augment FSIS' training program, enabling employees to better handle emerging issues and carry out their public health protection responsibilities.

Based on an "open university" concept, the training program offers courses in six areas relevant to the Agency's

mission. They are: (1) Public Health and Preventive Medicine, (2) Food Animal Production, (3) The Sciences, (4) Quality Control, (5) Food Science and Technology, and (6) Management Science. Within these six "schools" are over 130 programs of study, ranging from Food Standards and Labeling to the Communication Process in Management. Many were specifically designed to meet Agency needs.

In 1984, FSIS established a new area of study in computer literacy, usage, and programming. In addition, over 50 new educational activities were added to other study areas. For example, the field of Public Health and Preventive Medicine now offers several self-instructional courses utilizing computer-generated graphics. The courses, which were developed by academic professionals, include Public Health Administration, Toxic Metals, Epidemiology, and Food Animal Production.

In the Food Science and Technology area, a symposium on food irradiation was held for approximately 100 participants. Also, 25 employees are studying to become certified quality control engineers.

The CE program sponsored a video teleconference that provided over 750 employees with views on the direction the Agency is heading as it nears the year 2000, and how the CE program can help them prepare for anticipated changes. Another special video teleconference presented information on biotechnology and its impact on food animal production and food hygiene. The teleconference was conducted in association with over 22 schools of veterinary medicine and offered participants continuing education credits.

Advisory Committee on Meat and Poultry Inspection

In September 1984, FSIS' Advisory Committee on Meat and Poultry Inspection met with FSIS officials in New Orleans, LA. The committee discussed

current policy issues affecting FSIS, including: (1) the intensified regulatory enforcement program for plants with poor histories of compliance or marginal operating practices; (2) legislation to increase USDA's authority to withdraw or refuse inspection services to plants; (3) labeling policy statements for meat and poultry products; (4) new rapid scientific tests and the calf antibiotic sulfa testing program; (5) consumer awareness activities, including a pilot toll-free number for the Meat and Poultry Hotline; and (6) the new contract between FSIS and the meat and poultry inspectors' union.

The committee charter was established in 1971 and reestablished in 1978. The members of the committee, appointed by the Secretary of Agriculture, represent scientific and public health organizations, Federal and State government agencies, academic circles, and various private interest and trade groups.

As required by law, the Advisory committee counsels FSIS on matters affecting meat and poultry inspection programs. Serving as an important link with outside groups, the Committee meets on a regular basis with FSIS officials to discuss proposed regulations and other issues.


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